Wilt. Molyneux

The French GARDINER:

INSTRUCTING

How to Cultivate all sorts of

FRUIT-TREES,

AND

HERBS for the GARDEN:

TOGETHER.

With directions to *dry* and *conserve* them in their *Natural*;

An accomplished Piece,

Written Originally in *French*, and now Transplanted into *English*,

By *JOHN EVELYN* Esq;

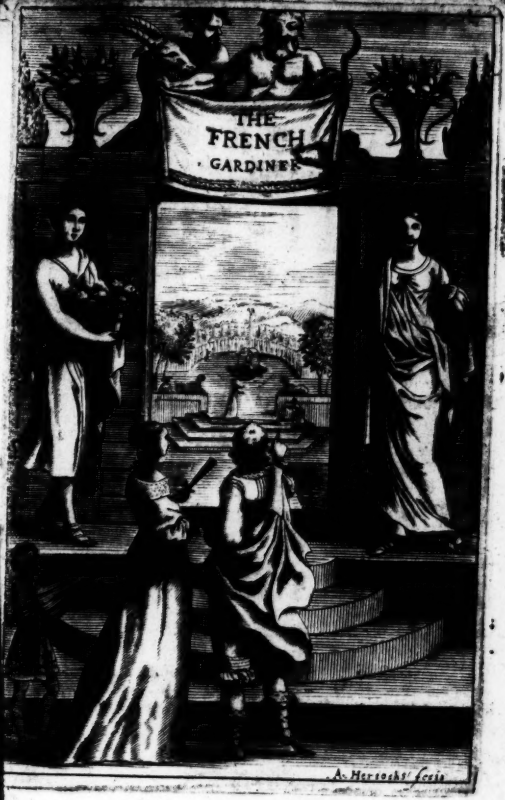
Fellow of the Royal Society.

Illustrated with Sculptures.

Whereunto is annexed, The *English Vineyard* Vindicated by *John Rose*, now Gardiner to his Majesty: with a Tract of the making and ordering of Wines in *France*.

LONDON,

Printed by *J. M.* for *John Crooke*, and are to be sold at his Shop in *Duck-Lane*. 1669.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The French

GARDENER:

TO

My most Honour'd and Worthy Friend

THOMAS HENSHAW,

Esquire.

Sir,

THE success of the *First Edition* of this *Book*, has produc'd a *second*; and with it, the continuance of your *Name* in the *Front* of this *Epistle*; that *Those* who shall receive the *Fruits* it here presents them, may know to *Whom* they are *Oblig'd* for it; Your *Commands* first engaging Me to *Interpret*,

and give it to our *Country*: And I was glad I had so fair an Opportunity of publishing to the *World*, how highly I honour You for your many Eminent, and shining Parts; Your *Virtue*, your *Learning*, and our *now* ancient *Friendship*; which, contracted first *Abroad*, has continu'd both *There*, and since at *Home*, through so many *Vicissitudes* and *Changes*, as We have seen, and surmounted. The *Character* which I first adventur'd on this *Piece* (when I boldly pronounc'd it for the very *best* that was Extant on the *Subject*) has been amply *Confirm'd* by the *Suffrages* of *All* who have since *Written* upon

it; and I will be bold to affirm, It was the *first* that ever *Instructed* our *Country-men* how to Cultivate, and Order their *Gardens* for *Fruit*, and other *Esculent* Plants, with a *Faith*, and *Industry* becoming that honest, and sweet *Employment*.

Here is nothing *Added* (and indeed, nothing could well be) to the *First Edition*, but the *Weeding* and purging it of some *Typographical* Escapes; and therefore I have nothing more to say, but that I am,

Sir,

Your most Humble *and* Faithful *Servant,*

J. Evelyn.

To

TO THE READER.

I *Advertiſe the* Reader, *that what I have couched in four* Sections *at the end of this* Volume, *under the Name of an* Appendix, *is but a part of the third Treatiſe in the* Original; *there remaining* three *Chapters more concerning* Preſerving *of fruits with* Sugar; *which I have therefore expreſly omitted, becauſe it is a* Myſtery *that I am little acquainted withal; and that I am aſſured by a* Lady (*who is a perſon of quality, and curious in that* Art) *that there is nothing of extraordinary amongſt them, but what the fair* Sex *do infinitely exceed, whenever they pleaſe to* diverſifie *themſelves in that ſweet employment.*

There is alſo another Book *of the ſame* Author, *intituled,* Les delices de la Campagne, (*or the* Delights *of the* Country)

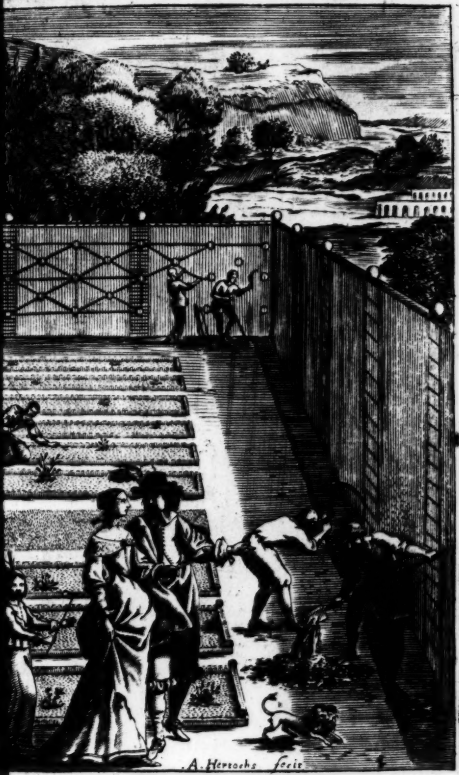
Country) *being as a* second Part *of this: wherein you are taught to prepare and dresse whatsoever either the* Earth *or the* Water *do produce*, Dedicated *to the good* House-wives. *There you are instructed to make all sorts of* French Bread, *and the whole* Mystery *of the* Pastry, Wines, *and all sorts of* drinks. *To accommodate all manner of* roots *good to eat; cooking of* Flesh *and* Fish, *together with* precepts *how the* Major Domo *is to order the services, and treat persons of quality at a Feast*, a la mode de France; *which such as affect more then I, and do not understand in the* Original, *may procure to be interpreted, but by some better hand then he that did the* French Cook, *which* (*being as I am informed an excellent Book of its kind*) *is miserably abused for want of* Skill *in the* Kitchin.

If any man think it an employment *fit for the* Translator *of this former part; it will become him to know, that though I have some experience in the* Gar-

Garden, *and more divertiſement, yet I have none in the* Shambles; *and that what I here preſent him was to gratifie a noble* Friend, *who had only that* empire *over me, as to make me quit ſome more ſerious* Employments *for a few dayes in obedience to his command.*

Farewell.

The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THE French Gardiner.

The first Treatise.

SECTION I.

Of the Place, of the Earth and mould of the Garden, together with the means to recover and meliorate ill ground.

ALL those who have written concerning the husbandry of the *Countrey*, have accompanied it with so many insupportable difficulties about the disposition of the *Edifices*, and other parts appertaining to the *Demesnes*, that it

Site.

it were altogether impossible to accommodate a place sutable to their prescription: forasmuch as the *Situations* never perfectly correspond to their desires; and therefore I shall by no means oblige you to the particular *Site* of your *Garden*; you shall make use of the *places* as you find them, if already they are laid out: or else you shall (with good advise) prepare a new one in some part that lyes most convenient to your *Mansion*.

Soile. Touching the *Ground*, if you meet with that which is good, it will be to your great advantage, and much lessen your expence: but it is very rarely to be found where the land doth not require a great deal of labour: for many times the surface of the ground shall be good, which (being opened the depth of a *spade bit* onely) will be found all clay underneath, which is a more pernicious mould for *Trees* then the very *Gra-*

vel

vell it ſelf: ſince in *Gravell*, the rootes may yet encounter ſome ſmall veynes for their paſſage in ſearching the moyſture beneath from whence to draw mouriſhment: but the *Clayie*, which is a ſort of earth (wherewithal the Bakers of *Paris* do make the hearths of their *Ovens*) is like a board, ſo thick, and hard, that the roots cannot Pierce it: and in the extraordinary heat of *Summer* it hinders the moiſture which is below, that it can by no means penetrate; in ſo much as the *Trees* and other *plants* become ſo extreamly dry, that inſtead of advancing their growth they altogether languiſh, and in concluſion periſh.

For redreſſe of this defect, there is onely one expedient; and that is by hollowing and breaking up the ground 3 or 4 foot deep, beginning with a *trench* 4 or 5 foot large, the whole length of the place that you will thus open, caſting the ſeveral *moulds* Dreſſing.

moulds all upon one ſide; and thus when your *trench* is voyded and emptied to the depth which you deſire, you ſhall caſt in long dung, of the *Marc*, or huſks of the *Wine-preſſe*, or Cider, and ſearn (which if you can commodiouſly procure is of all other compoſts the beſt) leaves of trees, even to the rotten ſticks and *mungy ſtuffe* to be found under old wood-piles, moſſe, and ſuch like *Traſh*; in fine whatever you can procure with the moſt eaſe and leaſt charge: for all the deſign in this ſtiring the ground is onely to keep it hollow, that ſo the moiſture beneath may invigorate the *Trees*, and *plants* during the exceſſive drouths.

You ſhall therefore lay it halfe a foot thick at the bottom of your *Trench*; and afterwards dig a ſecond of the ſame proportion, caſting the mould which lies uppermoſt (and which is ever the beſt) upon the dung, and ſo making this *Second*

trench

trench as deep as the *former*, you ſhall fill your *firſt trench*; and the mould which you found *undermoſt*, ſhall now lye on the top, thus continuing your *Trenches*, till you have finiſhed the whole piece.

Peradventure you may object, that the earth which you take from beneath, will be barren: I confeſſe with you, that for the *firſt* year, the goodneſſe of it will not appear, but when (with that little amendment which you beſtow upon it) it ſhall be *mellow'd* by the *rains*, and *froſts* of one *Winter*, it ſhall produce abundantly more then what before lay above, which being exhauſted and worn out through the long uſage, hath certainly loſt a great part of its vertue.

Neither are all *Seaſons* proper for this *Labour*; becauſe during the great *heats*, This earth is ſo extreamly hard and bound, that neither *Crow*, nor *Pick-axe* can enter it. The *Winter* is then the moſt convenient ſeaſon

ſon of all other; for as much as the *Autumn* raines, having well moyſtned the earth, it is dug with the more facility; and beſides, the *raine*, the *ſnow*, and the *froſts*, which are frequent in that *ſeaſon*, contribute much to the work; nor are *Labourers* (being at that time leſſe imployed) ſo chargable as when they work in the *Vineyards*, and during *Auguſt*, when they are hardly to be procured for money.

As concerning the bottom, where you encounter with *Gravell*, you ſhall huſband it as we have already deſcribed, by breaking it, and the ſtones that are mingled in the ground ſhall be carried out of the *Garden*. But in caſe the *gravell* lie not very thick, and that when it is broken up you arrive at ſand, or to another ſmaller looſe *gravel*, it ſhall ſuffice that it be broken up without flinging it out of the *trench*: ſince the *Tree* will ſhoot ſufficient rootes among this ſmaller *gravel*, by reaſon of the moyſtur

moysture which the dung lying above them will contribute.

You must remember to lay excellent *dung* half consumed at the bottome of such *Trenches* out of which you have cast the *gravel*, to the end that the *rain* and all other *refreshings* may the more easily passe through it; especially if it be of the *huskes* of the *prese*, *fearne* and the like, such as we have already mentioned.

You will object (I suppose) that to *trench* and dresse a whole *Garden* in this manner is to engage one into an extraordinary expence. I grant it indeed, but it is once for all, and the emolument which will result from one such *Labour*, will recompense the charge an hundred fold: since the *Trees* will be more beautiful, without mosse, or galls, and without comparison produce their Fruits aboundantly more faire than those which are planted in a ground which is not thus dressed.

Artichocks, *Leeks*, and other roots grow there to a monstrous bigness: briefly you will find your self so extreamely satisfied perceiving the difference, to what your *Garden* produced before it was thus loosened, that you will have no cause to regret your expences.

However if you would be yet more thrifty, I shall instruct you how by another expedient you may amend your *Garden* with lesse charge but withal, as the expence will not be so great, so neither will the product be so fair: Of this I purpose to treate hereafter, in the planting of *pole-hedges* and the *Kitchin-garden*.

Many that are curious do extreamely exceed all this: for they pass all their Earth through a *Hurdle* to cleer it from the stones, which is done by placing the *Hurdle* or *Cive* upon the margent of the *Trench* and so shoveling the mould to the top of the *Cive*, the earth passes, and th

the ſtones rolle to the foot of the *Cive*, which are afterwards carried forth of the *Garden*.

The forme of this *Cive* is a frame joyned together, two Inches thick, ſix foot high, and five foot in breadth, which ſhall have two croſs quarters within the height, of the ſame bigneſs of the *frame*, and all the four croſs pieces ſhall be equally boared about the bigneſs of thoſe ſticks which the *Chandlers* uſe to make their *Candles* on; theſe holes muſt be a fingers thickneſs diſtant one from another, and in them you ſhall fit ſticks of *Dog-wood* becauſe it is tough and very hard when it is dry, and which will endure longer without breaking then any other. Note, that both the top, and the bottome of your *frame* muſt be pierced quite through, that when any of the *ſticks* are broken, you may put new ones in their places, faſtning them with ſmall wedges at the extreames.

SECT. II

Of Espaliers, or Wall-fruit, and of single pole-hedges and shrubs.

Wall-fruit. Hedges.

Wall-fruits being the principal ornament of *Gardens*, it is most reasonable that we should assign them the most eminent place, and give a full description of them, as being indeed the subject upon which I determine chiefly to discourse in this first *Treatise*.

By *Espalier*, we mean those *Trees* with which the *Walls* of *Gardens* be adorned and furnished: To bring this to perfection you must make a Large *trench* as I have described it before. If the ground be of *Clay*, you are to husband it as hath bin spoken of *Clay*, and if of a *rockie* nature, as of *rockie*: But you shall leave one foot of Earth unbroken, next to the *wall*, for fear

fear leaſt you indanger the foundation; and after having layed a bed of Dung, of halfe a foot thick at the bottome of your *trench*, you ſhall caſt thereupon, of the very beſt mould which came forth of the *Trench* to the thickneſſe of a foot; This done, you ſhall *marke* out the *places* where you deſign to plant your *Trees*, which ſhall be at a reaſonable diſtance. That of twelve foot to me ſeems the moſt convenient; but this at your own diſcretion, I ſhall oblige you to no law, every man hath his particular fancy, but my opinon is, that if they are planted neerer, they will much incommode one another in few years, if farther remote, and that a *tree* chance to die, or that you graft another, whoſe *fruit* may peradventure not pleaſe you, it will extreamly vex you to ſee your *wall* ſo long diſfurniſhed, and naked in that place.

Having thus marked the *place* for your Diſtance.

your *trees*, according to the proportion of 12 feet, you ſhall cauſe the pits where you plant them to be filled (at three foot diſtance from either ſide of your marke) with the beſt mould, which muſt be mingled with ſhort dung of an old *Melon-bed*, or elſe with ſome other, which before had bin employed in your *Garden* for plants; and thus there will remain a place of ſix foot, in which interval you ſhall caſt a ſecond *Layer* of *Cow*, *hogs*, or *ſheeps dung* very fat and well rotten, after this you ſhall fling thereupon the mould which you had out of the *trench*, and dreſſing your border, make it very even.

Planting. You ſhall make the *holes* for your *trees*, at the place before marked out, and plant them handſomly, making a ſmall *heap* in the center of the pit, to ſet your *tree upon*, whileſt you extend the roots all about it, drawing them downward, and then the *hole* being filled, and the mould caſt

caſt in, you may tread it about the *Tree* the better to fix it, and fill up the hollow places.

You may if you pleaſe, before you *plant*, break away the ledge of earth to the very *Wall* a foot on either ſide of the place where you intend to *plant* your *trees*, without the leaſt prejudice to your *Wall*.

You ſhall ſet your *tree* a foot diſtant from the *Wall*, the branches ſomewhat inclining towards it, for the more ornament in their growth; this will alſo bring the roots better to the middle of your *Trench*, by which they will more eaſily finde nouriſhment.

Have a ſpecial care that you put no other dung neer the roots of your *Trees*, then that ſhort ſtuff of the *old bed* (which it will be good to mingle alſo with ſtore of excellent mould) leſt the *ſummer* burn it all; for as much as *new dung* keeps the Earth hollow and looſe till it be totally

consumed; but if otherwise you cast it into the *intervalls*, when your *Trees* are once *taken*, and that their *roots* within 2 or 3 years have found this excellent *dung* (which will by that time be quite rotten) they will shoot wonderfully, produce a clean bark, and most incomparable fruit.

* Pole Lattices, set up against a wall, much used in France.

Concerning *Espaliers* (which I well call *Palisades*) I will shew you several formes of accommodating them according to the age of your *trees*.

The first is, To fix small *Stakes* into the ground half a foot distant from your *Wall*, to begin to conduct the tender sprouts of your *trees*, and if need require, you may add some cross *poles* or *Lathes*, as many as are necessary, binding to them your tender *shoots* with the gentlest *Osiers*, or *Rushes*, without knitting them too fast, but onely to guide them for the present.

The second manner shall be to make an hedge of Poles, and Lathes equally

equally *cancelled* and well bound, which, being of greater ſtrength then the former, will oblige the *trees* to what *flexure* and forme you pleaſe.

The third is a *Lattice* faſtned to the *Wall*, and ſupported with the bones *of Horſes* legs or by iron hooks, fixed in the *Wall*, leſt otherwiſe the *tree*, riſing and forceing it to come at the freſh *aire*, bend it forwards; and break or overturn the *frame*, whoſe *Stakes* are onely fixed in the looſe and newly broken up earth, and beſides, with length of time they become rotten.

The fourth, which is the moſt ſubſtantial of all the reſt, and more eaſily maintain'd, is to place in the wall the ends of wooden blocks, about the bigneſſe of a ſtrong *rafter*, which are to be placed at eight equidiſtant ſquares, *projecting* onely ſix inhces from the *wall*, in which you ſhall boar *holes* with an *Auger* an inch and

See the figure or firſt plate

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an half deep, and ſome two inches from the ends: be ſure to place them at equal diſtance, for height, and breadth; and in the middeſt of every *ſquare*, there ſhall be alſo one block, reſembling the figure of a *quincunce*.

Then you ſhall provide *Lathes*, or *poles*, which you ſhall cauſe to be made exactly of the length, that your blocks-ends are placed, which *Lathes* or *poles* you ſhall ſhave and fit at both ends, to enter into the holes made in the extreams of the *blocks*, and to fix them well you ſhall bend them a little like a bow, putting the two ends in the oppoſite *holes* and letting the bow goe, they will force in themſelves ſo ſtrongly as that they ſhall need no other faſtning. The figure which is at the beginning of the *treatiſe*, will ſufficiently informe you.

When your *Trees* are now a little ſtrong, they will not need to be ſpread with ſo much *wood*, as when they

they are young; it ſhall ſuffice in theſe kinds of *Eſpaliers* to ſtop the ſtrongeſt branches onely. And when any of theſe *poles* ſhall chance to be rotten, another may eaſily be ſupplied, reſerving alwaies proviſion of them in your houſe.

The *fifth* is, to take *quarters* of wood, a little bigger then your *poles*, and to accommodate them to your Iron hooks, or *horſes* bones (as we have ſaid above) and bind them with *copper* or braſſe wyre which will continue a very long time.

The *ſixth* or laſt faſhion, to plie or *paliſade* your *trees* (and which is the handſomeſt and moſt agreeable, but cannot eaſily be made, ſave where the *walls* are plaſtred over) is to take ſhreads of *Leather* or *Liſts* of *Cloath*, with which you ſhall ſtay the tender branches, fixing the *liſt* of the *Cloath* to the *wall* with a naile, and ſo the *boughs* will take their plie as they grow bigger, without either caſting for-

As they are frequently in France, with a kind of rough-caſt if the wall be built of unhewen Stone.

forwards, or loosning the nailes, which will rust within the *wall*.

These three last manners of *Espaliers* are greatly practised, to defend the *trees* from *snailes*, *Earwigs*, *Stotes*, and other noxious insects which creep into the withy twigs, and betwixt the rinds of round poles, which are not quarter wood.

Be careful not to plant any *Tree* in the *coines* or *Angles* of your *Walls*; since they can there come but to half their nourishment; and besides in so doing it will marr the *figure* of your *Garden*, the *Tree* shooting forth all his branches forward, to come at the aire.

pole-Hedges. The *Counter Espalier* is a hedge which formes all the *Walkes and Allies* of the *Garden*, it is *planted* in the same manner as the former, excepting onely that the *trench* shall be at the least four foot broad, causing the *moulds* to be cast, the good upon one side, and the worse upon the other,

that

that so you may fling the *best* into the bottome of your *trench*, and the *rest* upon it.

Then you shall plant your *trees* in *lines* very even, *perpendicular* and not inclining as in *wall-fruit*.

The *wood* which supports these *trees* must of necessity be fixed in the Earth, and bound athwart with *poles*: all the curiosity which can be expressed in this manner of *hedge*, is to make it with *quarter* wood, and bind them with *Iron* or *Brasse* wyre.

There are some, to spare the charge of maintaining these *palisades*, satisfie themselves with binding and joyning the *trees* together when they are strong enough; but then they ought to be planted *nine* foot asunder; and the mischief is, that they are extreamly subject to be shaken by high winds.

Bushes, are such *trees* as are frequently planted in the borders of *knotts* and the ends of beds in the

Kitchin-

Kitchin-garden by the path sides; which one may cut in what figure he pleaſe, round, ſquare, flat at top, or let grow in the ſhape of a *Cypreſſe*; in clipping whereof men are rather ſatisfied with their *forme*, then their *fruit*, which the *walls* and *Contr' Eſpaliers* abundantly afford.

You ſhall therefore plant them in the moſt commodious places of your borders, and at equal diſtances one from another, obſerving what I have already taught concerning planting.

The deſcription which I have given you of *planting* your *trees*, will exempt you of the expence of *trenching* your whole *Garden*; the *Allies* and *walkes* not ſo much needing it, for before the *trees* ſhall come to ſhoot their roots as far as the *walks*, they will have ſufficient ſtrength to pierce them and ſearch out the beſt ground. Howbeit you ſhall not leave your *Allies* neglected, but ſhall cauſe them to be diligently *weeded*, and eſpecially

be

be careful to cleanse them of *Couch* or *dog-grasse* to the very least string, though you dig after it a *spade-bit* deep, continually shaking it from the earth; and if after all this you perceive any of it remaining, be sure to *eradicate* it how deep soever it lie, that so you may utterly exterminate a *weed* so extreamly noxious to your *Garden*.

SECTION. III.

Of Trees, and of the choice which ought to be made of them.

Trees their choice.

IT is to no purpose to have well prepared your ground, unless you also plant it with the best and choycest *fruit*, which you may find in the *Nurseries* of such *Gardiners* as have the reputation of *honest* and trusty men; for the greater part of those which sell, usually cheat those who deal with them. Therefore of *such*,

I ſhall not adviſe you to *buy* any, unleſſe you firſt ſee the *fruit* on them, and ſo you may retaine them from that time, ſealing them with little *Labels* or bonds of *Parchment*, with your own *ſeale*, that thereby when you take them up, you may be ſure of your purchaſe. With thoſe whom you may confide in, for their faithful delivery, you may be leſſe exact; however it ſhall not be amiſſe to *ſeal* them, though it were onely to give other *cuſtomers* notice, that you have already bargain'd for them.

If you deſire to mark the *ſpeaces*, you may effect it two manner of ways; *One* by writing the *name* of the *tree* upon ſmall pieces of *ſlate*, and the *other*, by binding to them *locks* of *wooll* died with ſeveral *Colours*, whereof you ſhall make a *memorandum*, and this ſhall ſerve you to diſcern your *trees* in *planting* them, that ſo diſtinguiſhing your *ſummer* fruit from the *winter*, your *walls*, *Eſpaliers*,

Contr'

Contr' Espaliers and *Bushes* may afford an object more agreeable, since they will never be intirely naked, but will here and there be still furnished with *fruits*, and also that you may the better sever them, that two of the same sort be not contiguous to one another.

The *Fruits* which you shall make particular chioce of, as for *Pears* (if you desire to make profit of them in the *Market*) shall be the *summer* and *winter Bon-Chrestien*, the *Muscat*, the great and lesser *rath-ripe pear*, the *Portail*, the *summer* and *winter Bergamotte*, St. *Lezin*, *Amadotte*, *Bezi-d[illegible]y*, *Double Flower*, the great *Russeting* of *Rheims*, the *perfum'd pear*, and *Poire Bœure* of both sorts, the *Messire John*, *Cire*, *Cadillac*, and whatever other you finde to sell deerest. Pears.

For *Apples* the *Renettings* of several sorts, *Cour-pendu*, *Red pipin*, *Chesnut*, *Apis grös and petit*, *Pigeonnet* the *Judea* and others. Apples.

As for *Peaches* and *Abricots*, they alwaies Abricotes. Peaches.

allwaies sell well; but these two sorts of *fruits*, are not so proper in *Espaliers*, because their boughs frequently *dye*, sometimes upon one branch, sometimes on the other, and very often quite perish, which is very ill-favored to behold, by reason of the breach which it causes in your *Espaliers*. Those which are chiefly in reputation, are the *Rath peaches* or *Peaches* of *Troy*, *Alberges*, *Pavies*, *Cherry-peaches*, *Violette de Pau*, *Brignons*, and others.

Cherries. For *Cherries* and *Bigarreaux*, for as much as there are particular *Orchards* of them, I will discourse further of them, then only to tell you that those which have the *shortest stalke*, and *least stone*, resembling those of the vally of *Montmorency*, are the most excellent.

There are likewise *Precoce* and rath-ripe *Cherries*, which are to be planted where they may stand warme, and exposed to the southern aspect,

aſpect, or elſe ſet in *Caſes*, to be removed into the *Stove* during the winter, together with the *Orange-tree*: but theſe ſerve rather for Curioſity then for profit.

Return we therefore to the election of our *Trees*, and let us not ſuffer this *digreſſion* to hinder us from ſaying all that can be ſpoken upon this *Argument*, and in particular, concerning *Peare-trees* which are the bearers of the moſt delicious and beſt fruit of your *Garden*.

That *tree* which is *Grafted* upon a *Quince* is to be preferred before all other, becauſe 'tis not only an *early* bearer, but produces large and lovely fruit ruddy and bluſhing where it regards the *Sun*, and yellow on the other part which is more ſhaded by its thickneſſe.

Thoſe which are on the *free-ſtock* are eſteemed to bear better reliſhed fruit, but they are nothing ſo large, nor ſo rarely coloured, as are thoſe

which be grafted upon the *Quince*, and that's it we principally look after for ſale, other *Pears* being allwaies of a green and leſſe tempting Colour: and beſides, they are long in bearing, and frequently fail of bloſſoming, ſpending much in ſuperfluous wood; if plyed in form of wall-fruit, you prune them till they are ſhot up very tall, and paſt their utmoſt effort.

Age. Concerning the *Age*, you ſhall beſt chooſe your *trees* when they are about *four* years growth or thereabout, as being *then* of a very fair ſize; for if they be *younger*, it will be a long while 'ere they will have garniſhed your walls; and if they be *elder*, they will have ſhot their great roots, which one ſhall endanger the breaking or ſplitting in tranſplanting them, to the exceeding prejudice of the *Tree*, which are wounds that are a long time recovering, and it muſt have ſhot a good quan-

quantity of new ſtrings, before it will any thing proſper.

It is the opinion of very many, that one ſhould plant a great and full grown *tree* once for all, for aſmuch as they are ſo long arriving to their perfection: but I am quite of another *ſentiment*; for I conceive that a well choſen *tree*, and that is of a thriving kind, of the age I have ſpoken, ſhall make a fairer *root* then one that is elder, and which can ſend out but very ſmall twigs, though in greater quantity.

As to the *ſhape* and forme of the *trees*, be careful that they be clean from moſſe, not ſtubbed, ſightly and thriving; the *body* clean and large, that the *Eſcuchion* or cleft be well recovered at the *ſtocke*, and that the *tree* be plentifully furniſhed beneath, handſomely ſpread and agreeable at the wall.

I would have you preſent your *ſelfe* at the taking up of your *trees*

that they break off as few of the string *roots* as is possible, nor *split* or cut any of the greater *roots*.

Transporting and transplanting.

Choose a fair day, about St. *Martines*, for as soon as ever you shall perceive the *leafe* to fall, you may securely take up your *trees*, and then transport them as gently as may be, either on the backs of men or *beasts*, and plant them again with all expedition, lest otherwise they languish, and the *hairy roots* grow drie: but as you *plant*, remember to cut off the small *points* of the *roots*, to quicken them, and take away that which may be withered.

But you must not prune them till the season, for the reasons, which I shall hereafter prescribe.

From *Pear-trees* grafted upon the free-stock you should cut off the *down-right root*, that so the other *roots* may fortifie and extend themselves all about to seeke the best mould.

All

All ſorts of other *trees* may be drawn, tranſplanted, and *cultivated* in the ſame manner, without any difference or diſtinction.

Pruning. Touching the *pruning* of *Trees*, the juſt *ſeaſon* for thoſe which are old planted, is in the *decreaſe* of the *Moon*, in *January*, at which time *Grafts* for the *cleft*, and *crowne* are to be gathered and provided: and for ſuch as are newly planted, they muſt not be disbranched till the *ſap* begins to riſe, that the wound may the ſooner be cured; for if you cut them in Winter, the wood will be dried by the froſt in place of the ſcar, and make a ſtub of dead wood to the very bud, which ſhould elſe ſhoot neer to the cut.

I could ſcarcely reſolve with my ſelf how to teach this art of *pruning*: ſince it would merit an expreſs Diſcourſe to inſtruct you perfectly: but having in my *Preface* reſolv'd to conceal nothing from you as a *Secret*,

I had rather hazard the censure of captious persons, then hide the art from you, how you may attain the most excellent and fairest *Fruit*: in description whereof I shall nevertheless be as succinct and brief as I can; teaching in a very few lines (by way of *Maximes*) what would employ more then two sheets, if I should give a contexture to my *Periods*. Therefore

You shall begin to prune, by cutting off all the shoot of *August* where ever you encounter it, unless the place be *naked*, and that you suspect the next old branch will not suffice to cover it, without cutting it off, which would exceedingly spoil and deform your tree.

Those *young* branches which proceed from the *old*, and shoot lustily, must be *stopped* at the second or third *knot*; for they would attract all the *Sap* which ought to nourish the branch: and in case the *Tree* be

plenti-

plentifully garniſhed, you may cut them off at their firſt peeping; and ſuch as you would ſpare are to be conducted where you would have them continue.

Every *Branch* which ſprouts as well before as behinde the Tree muſt be cut off, becauſe they deforme it.

All *Buds* that will be *Fruit* ſhall be ſpared; yet if there be any at the top of a branch which you deſire ſhould fortifie and ſpread, cut off that branch near a *Sprig-bud*, rubbing off the *Fruit-buds* which are on the new ſhoot.

Every branch which is to ſpread and fortifie, muſt be *prun'd*, be it never ſo little: but on the ſtronger you may leave more buds, then on the weak and feeble.

What ever branch is forceably plyed to garniſh any void place, doth never bear the fruit fair: but in caſe it be guided thither from its primary ſhoot-

ſhooting, it will do well enough.

Every *Bud* which hath but a *ſingle* leaf produces onely *wood*; that of fruit hath many, and the more, the ſooner it will bear, and the greater its fruit.

The *Fruit-bud* which grows on the body of the Tree produces fairer fruit, then ſuch as break out of the *collateral* twigges, and tops of branches.

You ſhall rub off all *twig-buds*, which ſprout before or behinde your trees.

If you deſire to have your tree ſoon furniſhed on both ſides, hinder it from ſhooting in the middle.

The more you prune a Tree, the more it will ſhoot.

You ſhould prune but little wood from trees that are graffed on the *free-ſtock*, and which do not yet produce *fruit-buds*: but afterward having paſſed their effort, they will bear but too plentifully.

Make

Make as few *wounds* in a tree as possibly you can, and rather exterminate a deformed branch, then haggle it in several places.

Cut your branches always *slanting*, behind a *Leaf-bud*, to the end they may the sooner heal their wounds without leaving any *stubs*, which you shall afterward cut off to the very quick, to avoid a second scar, and a great eye-sore.

When your Trees form into crowns or bunches, the tops of your branches that have been too much pruned, or that have cast their fruit, leaving the knots of the stalks, they are to be discharged of it, to beautifie the Tree.

You shall also disburthen your trees that are too *fertil*, commencing with the *smaller*, by cutting the *stalks* in the middle without *unknotting* them: the *fewer* the tree doth nourish, the *fairer* will be your fruit.

The

The beſt ſeaſon to *binde*, *plaſh*, *nail* and *dreſs* your *trees* is in the month *February*, for the greateſt froſts being then paſt, one may cut off what is ſuperfluous without difficulty, and beſides, the *ſap* not as yet riſen, there will be no danger of breaking off the buds, knotted into fruit.

But the greateſt difficulty in this work, is to ſpread the *trees* handſomely like a *Fan* when it is diſplayed, that is, that as the ſticks or ribs of a *fan*, never *thwart* one another, ſo nor ſhould the branches of your *trees*.

And this is a *vulgar error* amongſt the greateſt part of *Gardiners*, which proceeds from their *ignorance*, and that they will undertake, the ordering of *trees*, which is a peculiar *ſcience*, not to be attained amongſt the *Cabbage-planters*.

They do extreamly ill, when they fagot and bundle together a great many ſmall twigs, in one *tack*, which is a fault altogether unſufferable; for in-

indeed one ſhould never leave above the breadth of a ſingle branch, about all the *tree*; In fine they are ſo ſtupid, that they paſs, and repaſs the *branches*, and wind them about the *poles* which (in *Paliſſade hedges*) are erected for their ſupport; or elſe they thruſt and draw the *tree behinde*, and the poles *before*, which are ſo groſſe *miſtakes*, that they may not be paſt over without due reproach. I ſhall counſel theſe men in charity, to put themſelves in to the *ſervice* of ſome ſkilful *Gardiner* for a year or two, where they may learn to order *Trees* as they ought, and profit by his inſtructions.

And yet notwithſtanding all this, if you ſpy a place about your *tree* which is very *naked* and unfurniſhed, you may in ſuch a caſe thwart ſome ſmall branch to cover that *eye-ſore* and void, but let this be rarely, and ſo diſpoſed as not eaſily to be diſcovered.

It is requiſite that you give four diggings

Dreſſing: diggings or *dreſſings* to your *trees* every year, and you may employ that ground by *ſowing* it with the ſeeds of ſuch *herbs*, as will be in ſeaſon and ready to be ſpent at the renewing of every dreſſing, ſuch as are *Lettuce*, *Purſlaine*, *Chervile*, *Cichorie*, nay even young *Cabbages* to tranſplant; in fine, whatever is not to abide long in a place; and there you may alſo replant *Lettuce* to *pome* and head, *Cichory* to *blanch* it, *Purſlain* to pickle and for ſeed, and thus your labour will redouble the profit, for by this means your *Trees* will (beſides the dreſſing, ſtirring and opening of the mould) be often watered by the *Gardiner*, whoſe care muſt be continual about theſe young herbs and plants.

The *ſeaſon* for the firſt is before *Winter*, when you ſhould well dung ſuch as have need, and the digging ought to be very deep: at expiration of Winter give it a *ſecond* labour, mingling it with the ſoyl which you firſt

first bestowed upon it; the *other* which follow need only suffice to preserve it from weeds; but never dig it in rainy or scorching weather; for the *one* will make *morter* for the ground, the *other* will chap and *parch* it: If you give it a stirring when the *vine* begins to soften the *verjuice-grape*, and tinge the black clusters, you shall finde your *Pears* in the space of a week to swell and improve exceedingly.

But you shall by no means sow any seeds which produce any large *roots*, not so much for that they require a longer *sojourn* in the ground to arrive to their full growth, as because they will suck, emaciate, and dry much of the mould about them. For this reason likewise let the greater *Cabbages*, and *leeks* of the second year be sedulously banished.

It will be necessary at every three or four years *period*, to cherish and warme your aged *trees*, and such as Old tree

were

were old planted, and this is done by uncovering the mould within a little of the *roots*, and applying of excellent dung thereon. The best season for this work is at the commencement of *Winter*, that so the dung may be half consumed before the heat and drought of *Summer* invade it.

SECTION IV.

Of the Seminary, and Nursery.

Seminary. THE *Seminary* being the *mother* and the *nurse* for the elevation and raising of *Trees*, it will be highly requisite to give you perfect instructions, after what manner it is to be governed; and therefore begin we with *seeds*.

All sorts of *seeds* affect a fresh place cleansed from bushes, *trees*, and roots, and would be sheltred from the darts

darts of the *Meridian* sun by some high wall or other fence: and this is a convenience which you may easily finde in some quarter of your *Garden*, where the wall is towards the south: One year will amply furnish you with all sorts of *Plants*, and indeed with more then you can tell how well to employ.

Seed, Kernels, Stones.

Having therefore provided store of *kernells* and *stones* the year before, and as you eat the fruits, and the *winter* well spent; You shall towards the end of *February*, sow your *kernells*, *&c.* in lines upon beds, sow every *species* apart, and in like manner set the stones in even files about 4 inches asunder. I presuppose, that the ground where you design them, hath been well dressed and prepared at the beginning of the *Winter*, and that it shall receive a second e're you begin to sow. Your *kernells* and *stones* will spring up the first year, some stronger, some more feeble

then others, but that is nothing, they will all ſerve to tranſplant. Notwithſtanding, if you did ſow them in a bed or a quarter behind your *Pole-hedges*, at the ſame ſouth-ſide, that they might be viſited a little by the riſing and declining of the *Sun*, they would be better to be planted forth at *two* years growth then at one; but with ſuch as they are omit not to ſtore your *Seminary*.

Set your *Peach* ſtones at ſuch time as the fruit is in *maturity*, *interring* them with the *Peach* about them as they are gathered from the *tree*: but you muſt not forget to marke the place with a little ſtick, leſt in dreſſing the ſeed-plot, you break off their ſprouts.

Seed-plot To begin therefore your *ſeminary* having made choyce of ſome fit place in your *Garden*, you ſhall dreſs, labour and dig it very well, and then *tread* it very even all over to ſettle the Earth; afterwards you ſhall cut

out

out ſmall *trenches* about a ſpade-bit deep, and two foot diſtant each from other, caſting the mould on one ſide upon the *margent* of your furrow: this done, ſet your *plants* (having firſt a little topped them) about halfe a foot diſtant, and ſupporting them with your hand cover their *roots* with the mould which you caſt out of the *trench*, and ſo tread them in to fix them, leſt, being looſe they *vent* and ſpend themſelves. You muſt obſerve to plant every *ſpecies* by themſelves, *Pears* with *Pears*, *Apples* with *Apples*, *&c.* and be careful that the *weeds* do not ſuffocate the plants, and therefore they muſt be dreſſed and weeded upon all occaſions.

But you ſhall not cut your *plants* till the *ſap* begins to riſe, and then you may nip them within half a foot of the ground: and where they *ſhoot* leave only *one*, cutting the remainder off the following winter, Cutting.

ſtill rubbing the foremoſt *Buds* for a *foot* ſpace, to ſecure the *bark* from knots, which would be a great impediment, when you are to *Graft* upon them.

Graffing. If in the ſame year that you planted you find any of them ſtrong enough to *Inoculate*, & that they have plenty of *ſap*, graft on them without farther difficulty. My opinion is that a man cannot *Inoculate* either on *wild* or *free-ſtock* too young; provided they be large enough to receive the *Scutcheon*; and my reaſon is, that the *ſtock* and the *Scutcheon* taking their growth proportionably the inciſion of the *ſtock* will the ſooner be healed, and they will ſhoot with a great deal more vigour, then thoſe which you ſhall *bud* upon ſtronger *ſets*, which are 2 or 3 years recovering the place from whence you took the dead part, and of which at the other ſide of the *Scutcheon*, the bark of the *wild ſtock* does frequently dy three

or

or four inches below the *Scutcheon*, ſo that it will require three or four years to heal the defect: Adde to this, that the *Bark* of an old *ſtock*, will not unite ſo well with that of the *Scutcheon*; but is apt to make a great wreath, ſubject to peel and unglue; a thing which never arrives when the *Rinds* are both of them young and tender.

Some obſerve yet, that *tall Stocks* are to be graffed together, affirmimg that they grow *equally*: but chooſing my Plant at half a foot, it were impoſſible that all ſhould proſper, and be taken up together ſeparated, but with difficulty, and without violating the *Roots*: and therefore it is better doubtleſs to graff *young*, for the cauſes already ſpecified, ſince the ſtronger muſt needs maſter the weaker: and thoſe likewiſe which are moſt *vigorous* will ſurmount the other; and a ſmall compaſſe will furniſh you with a ſufficient quantity of

good trees, provided you ſuffer them not to grow there too long.

Quince-ſtocks. You ſhall likewiſe provide you a *Seminary* of *Quince-ſtocks* like to the other, and order them in the ſame manner.

There are three ſorts of *Quinces*: That which is *pointed* before; The Pear or Female Quince, which hath the fruit like a Callebaſſe; The great *Portugal Quince* pointed at both extreams. The firſt is the leaſt, the *ordinary* is next, that of *Portugal* much more excellent, and abounding in Sap.

The right *Quinces* (which is that which I name the wilde-ſtock) are ſuch as have their fruit reſembling a *Gourd* or *Callebaſſe*, and not ſuch as be great behind and pointed before.

Peaches. For the *Peaches* which proceed from the *ſtones* that you ſet, I adviſe you to prepare a quarter in your garden apart, for the reaſons already alledged: becauſe that if you range them

them in *hedges* or *walls*, some of the branches perishing every year, will prove a very great eye-sore: And therefore my counsel is, that in one of the *quarters* most distant from your house (toward the north where they will not impeach the *prospect* of your garden) you Plant the *Peach-trees* which you shall take out of your *Seminary*, Placing them six foot from one another *equidistant* on every side in the *quincunx*, and thus they will produce you a world of fruit, by reason of their multitude.

You must be careful to give them *four* dressings or *diggings*, *prune* off the dead wood, and to *cut* off at the second or third *joynt* the young shoots, which growing too *exuberant* will draw all the *sap* of the *tree* to themselves, and *starve* the old branches, which in defect of nourishment will shortly perish; for observe this as a *Maxime*, that the *sap* does allways ascend to the most tender shoots. Dressing.

You must also intermix some *Abricots* in the same place, which are to be governed after the same manner of the *Peaches*.

Nursery. You shall Plant your *Nursery*, in some large *bed* or *quarter* of your garden, which lyes most remote from your *dwelling*, lest when it shall appear like a *grove* or *Copse-wood*, it hinders your prospect.

Plot. The Plotts designed, and the ground exquisitely picked and voyded of all manner of weeds and roots, you shall marke out with a line, and make *holes* every way, 2 foot large and 2 *deep*, distant 4 foot asunder, and the *ranges* also as wide from each other. Then taking your *grafted trees* out of the *Seminary*, you shall *transplant* them into this *Nursery*. Nor is it material though the shoot be but of the *first* year, they will serve well enough to *replant*; and in that you shall punctually observe the rules which I have prescribed

bed in planting of *Eſpaliers* and *hedges*, which is, to mingle ſome fine *dung* of the *old bed* with good mould, and making a little mark at the *center* of the holes, there you ſhall place your *trees*, extending the roots of it on every ſide, and allwaies drawing them downwards; then fill the hole up to the very *Graft*, and tread the mould about it to eſtabliſh the *tree*.

Note that the *graft* be almoſt le- Planting.
vel with the ground for the greater ornament of the *Tree*, ſince it would be a very great eye-ſore to ſee the knot or ſwelling where it was *grafted*, and eſpecially in ſome whoſe *graft* is bigger then the ſtock which beares it, and ſo it makes an ill-favoured *wreath* at the cloſing, which is very ugly and diſagreeable.

However you ſhall remember to plant ſomewhat *higher* when it has not bin long ſince the ground was *trenched*, for as much as the *dung* under-

derneath, when it begins to consume will make the *tree* to sink.

Trees. As for *trees* in *Hedges* and *counter-hedges* exposed to the *South*, one may set them four fingers lower then the Soile, the better to refresh them; and without any peril of striking out small roots, by reason of the drouth; yet in case there should sprout any, the *Gardiner* searching with his Spade may cut them away, and give the knot a little air to stop their growth for the future.

You shall likewise remember that (if during the extream *Heats* you will benefit your Trees) you put some mungy *Fearn*, or half rotten *Dung* about all their feet; yet so as it do not touch the Stem: and thus you may spread it for a yard compass, and about four fingers thick; This will both shade the Roots, and exceedingly refresh the *Mould* about them, preserving the Earth from gaping in extremity of Weather,

Weather, by which oftentimes the Tree languiſhes, and the ſmall roots become dry: but if you a little ſtir the ground before you apply this dung, you will render a double advantage to your *trees*; for the earth will by this means maintain it ſelf ſupple, and put forth no weeds through the dung.

It will be requiſite to have a *Nurſery* for three main conſiderations. The *firſt* is, that you may always have proviſion of *trees*, fit to ſupply the places of ſuch as accidentally dye, or languiſhing do not thrive. The *ſecond* is, to diſ-incumber your *Seminary* which will otherwiſe be too full and thick of young *trees*. And *thirdly* that you may ſpare ſome for the *Market*, to recompence the expence of your firſt Plantation; and beſides, they may yield you ſome fruit where they ſtand, which will extreamly pleaſe you; adde to this, that a *tree* which has been frequently *tranſplanted*, becomes

comes a great deal more *generous* and kind then if it had bin immediately drawn from the *seminary* only, and Planted in his ſtation to continue.

It is alſo convenient to have a *Nurſery* for thoſe *trees* which are grafted upon the **free ſtock* (as *Pears*, *Apples*, and others) which you deſigne for *trees* of ſix foot ſtem they are to be govern'd as the former, only before you plant them you are to cut off the top, or maſter root, and as the *tree* grows, to *prune* thoſe branches neer the *trunk*, which ſuck too much of the moyſture, or fork and deform the *tree*; but ſpare the ſmaller ones, that the ſtem may fortifie by ſtopping the ſap in its courſe. There are very many who extreamly miſtake themſelves in this particular, taking off all the branches upon the body of the *tree* to the place where they would have it head, and ſo are conſtrained to ſet a prop or a ſtake to redreſs and ſecure

Such as are produced of Kernels.

Diſbranching.

ſecure it from the violence of impetuous winds, which bends and wreſts the *trunk*, by reaſon of its weighty head which renders its top heavy, and hinders the body of the *tree* of its growth, becauſe the *ſap* ſpeedily paſſing upwards to the new ſhoots makes no halt by the way, as it would do if ſome of the young branches were left.

There is a ſeaſon when to *nip* the bud and *ſtop* the *tree* whilſt the *ſap* is up: and the buds which may in this caſe be taken away, are ſuch as moſt deforme the *tree*; but you muſt ever ſpare thoſe which will be fruit. Nipping.

And to diſtinguiſh them one from the other, ſuch as have but *one* leaf *apendant* produce wood only, whereas thoſe which are fruitful are plentifully furniſhed with leaves.

You may alſo *prune* off thoſe yong *ſhoots* which are too exuberant, and that may draw too much *ſap* from the *trees* to the prejudice of the reſt Pruning.

reſt of the branches: where therefore you obſerve *this*, you ſhall ſtop them at the *third* or *fourth* knot, and after it hath put forth its *Sap*.

They uſe alſo to *Prune* in *Auguſt-ſpring*, as well to impeach its unhandſome ſpreading, as that it may ripen before *Winter* and not ſtarve the branches below, which muſt of neceſſity be cut off in *February*.

If you deſire to make a *plantation* of great *trees* in an *Orchard* by themſelves, you muſt of neceſſity *Graft* them upon *Free-ſtocks*, and not upon the *Quince*, that is to ſay, *Pears*, and the *Apples* upon the *Apples* of *Paradiſe*; for otherwiſe they will never become of any ſtature, but will be low and ſhrubbie.

A wilde apple produced of kernels, on which they graft the Dwarf

You may Plant your *Apple trees* 30 foot diſtant, and your *Pears*, *Plum-trees* and other fruits 24: and be careful that you plant them in the *quincunx*, that is, in lines which mutually cut at right angles.

Diſtance. Forme.

In

In such a plot of ground you may safely sow some seeds, and *pulse*, which will occasion you to open and stir the ground; for I advise you above all things not to permit any wild herbs or *weeds* in your *Orchard*, rather restrain your self to a smaller *circuit* of ground, which you may *manage* well, then to undertake a larger, and neglect it for want of dressing. Great *Orchards* are *admired*, but the smaller better *cultivated*, and you shall receive more profit from a small *spot* well husbanded, then from a large *plantation* which is neglected.

SECT.

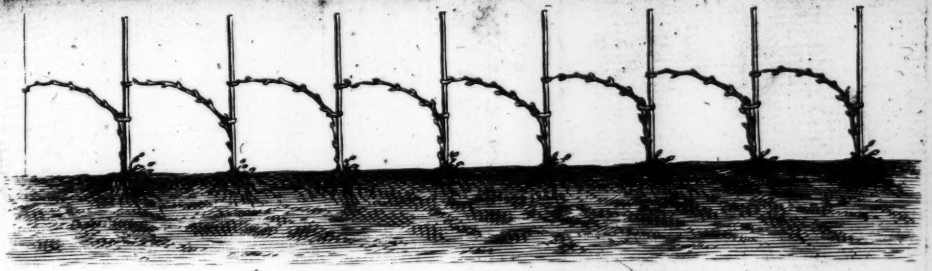
SECTION V.

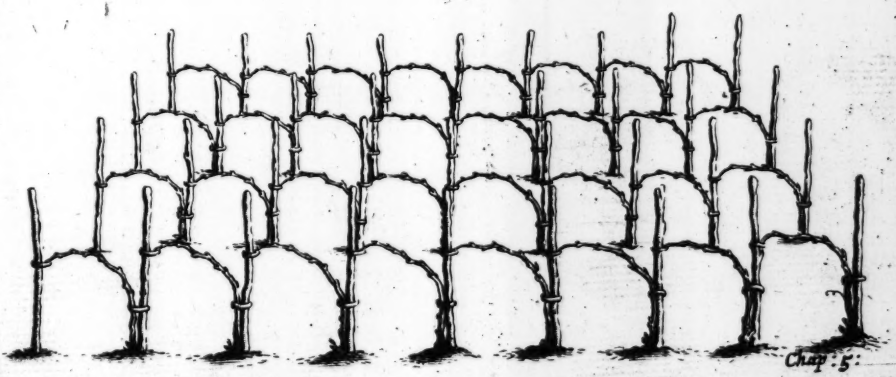
Concerning Grafts, and the beſt directions how to chooſe them.

THere is a great deale of difficulty in the well chooſing of
Grafting. *Grafts*; for upon that does depend their early bearing, there being ſome which produce no fruit in ten or twelve years.

The beſt *Grafts* are thoſe which grow upon the ſtrongeſt and maſter branch of a *tree*, which is wont to be a good bearer and ſuch a one as does promiſe a plentiful burden that year, and is thick of buds; for hence it is that your young *grafted trees* have fruit from the *ſecond* or *third* year, and ſometimes from the very firſt.

Whereas on the contrary, if you take a *graft* from a *young tree* which has not as yet borne *fruit*, that which you ſhall propagate from ſuch a *tree* will





Chap: 5:

will not bear a long time after.

The *graffe*, or bud for the Scutcheon, ought to be gathered in the moneth of *Auguſt*, at the *decreaſe*, and immediately grafted: or for a more certain rule, without ſuch notice of the *Moon*, obſerve when your *wild-ſtock*, and *Free* are in the Prime of their *ſap*: for the Eſcutcheon is allways fit enough, but the *wild-ſtock* does frequently fail of being diſpoſed to receive it, for want of *ſap*: as it commonly happens in an extreame drie *Summer* where they ſhoot not at all, or very little in the *Auguſt-ſpring*: And therefore if you have many *trees* to *graft*, loſe no time, and be ſure to begin early. Inoculating.

You ſhall know whether your *wilde-ſtock* be in the vigour of his *Sap* by two indications. The *one* is, by making *inciſion*, and *lancing* the bark with a *Pen knife*, and lifting it up; if it quit the wood, there is Sap ſufficient; but if it will not move readily Seaſon.

dily, you must attend, till it ascend; for it will else be but labour in vain, and prejudice your Tree. The *other* is, when at the *extremities* of the branches of the *wild stock*, you see the leaves of the *new Sap* appear white and pallid, it is a *Symptom* that the tree is in case, and fit to graft.

Choyce. A *Graft* for the *Scutcheon* shall be chosen from a *Shoot* or *Syen* of that year, mature and very fair; for there are many which are thin and meagre at the points, and upon such you shall hardly finde one or two buds that are good: gather it neer to the Shoot of the precedent year, cutting the upmost point in case you may not take off the Scutcheons, and cut away also all the leaves to a *Moyety* of the *stalk*.

And the reason why I oblige you to cut off the *top* of the *Graft*, and its leaves so far, is, because if you *spare* them they will wither, and so drie all the graft, that it will not be

be possible to separate the *Escutchon* from the wood, and besides all the leaves are worth nothing.

If you defer your *grafting* till the morrow, or some dayes after they are gathered, you shall dip their ends in some vessel, the water not above two inches deep, till such time as you intend to *graft* them; but if you will *graft* them on the same day, you need onely keep them fresh in some *Cabbage* leaves, or moyst linnen clout. Time.

Grafts for the *Cleft* are to be gathered in the *wane* of the *Moon* in *January*, to the *increase* of it in *February*, and so continuing from *Moon* to *Moon*, till you perceive that the *Sap* being too strong in the *Stock*, separates the Rinde from the wood. Cleft.

To chuse a *Graft* well for the *Cleft*, my opinion is, that it should have of the wood of the **two saps* of the precedent year, whereof the *oldest* will best *accommodate* with the *Cleft*, and Choyce. *Viz.* that which rises in Spring & *August*.

the *other* will ſhoot and bud beſt; though I do not utterly reprove the *graffing* of the *wood* though but of one year; but the tree will not bear fruit ſo ſoon.

You ſhall gather your *Graffs* at the *top* of the faireſt branches, as I have formerly ſaid, and you ſhall leave three fingers length of the *firſt Sap*, or old wood, that you may cut your graffe with the greater eaſe.

To *conſerve* them till you *graffe*, it is ſufficient to cover them by bundles half wayes in the earth, their *kindes* diſtinguiſhed, leaſt if you ſhould mingle them, and ſhould *graffe* of two ſorts upon the ſame tree, you be conſtrained to cut one of them off; ſince two ſeveral *kinds* of fruit do never agree well upon the ſame *Stem*, the one hindring the other from arriving to its perfection by robbing it of the *Sap*.

SECT.

SECT. VI.

The manner how to graffe.

I Have never obſerved above *four* ſeveral neceſſary manners of *graffing*, and from which you may hope for an aſſured ſucceſs, the reſt being more *curious* then *profitable*, ſeeing that by theſe *four* a man may *graffe* all ſorts of Trees and Shrubs whatſoever. Of theſe

The *Eſcutcheon* holds the prehe-minency; for as much as it is applicable upon all ſorts of trees, the moſt eaſie to do, and the ſooneſt that bears fruit.

The *cleft* or *Stock* followes, and that as practicable upon the *greater* trees, and alſo upon the *ſmaller*, even to thoſe of one inch *diameter*.

The *Crown* is not much in uſe, ſave upon trees of the largeſt ſize.

The *Approch* is not ordinarily

the *other* will ſhoot and bud beſt; though I do not utterly reprove the *graffing* of the *wood* though but of one year; but the tree will not bear fruit ſo ſoon.

You ſhall gather your *Graffs* at the *top* of the faireſt branches, as I have formerly ſaid, and you ſhall leave three fingers length of the *firſt Sap*, or old wood, that you may cut your graffe with the greater eaſe.

To *conſerve* them till you *graffe*, it is ſufficient to cover them by bundles half wayes in the earth, their *kindes* diſtinguiſhed, leaſt if you ſhould mingle them, and ſhould *graffe* of two ſorts upon the ſame tree, you be conſtrained to cut one of them off; ſince two ſeveral *kinds* of fruit do never agree well upon the ſame *Stem*, the one hindring the other from arriving to its perfection by robbing it of the *Sap*.

SECT.

SECT. VI.

The manner how to graffe.

I Have never observed above *four* several necessary manners of *graffing*, and from which you may hope for an assured success, the rest being more *curious* then *profitable*, seeing that by these *four* a man may *graffe* all sorts of Trees and Shrubs whatsoever. Of these

The *Escutcheon* holds the prehe-minency, for as much as it is applicable upon all sorts of trees, the most easie to do, and the sooneſt that bears fruit.

The *Cleft* or *Stock* followes, and that as practicable upon the *greater* trees, and also upon the *smaller*, even to those of one inch *diameter*.

The *Crown* is not much in use, save upon trees of the largeſt size.

The *Approch* is not ordinarily

practiſed, except it be upon *Orange*, *Limmon* trees, and other rare *Plants*, ſuch as we conſerve in *Caſes*, and are therefore joyned with the more facility.

Inoculating. To begin therefore with the *Eſcutcheon*. Your *Stock* being ſtripped of all its ſmall twigs the height of halfe a foot, or a little more, from the ſeaſon that they uſe to cut trees; or elſe deferred till *Grafting* time, you ſhall chooſe out the faireſt part of the *Bark* of your *Stock*, and if it be poſſible upon the quarter which is expoſed to the moſt impetuous *windes*; becauſe they come ſometimes ſo furiouſly, that they looſen the Shield, being yet tender, and charged with branches and leaves; which *accident* does not happen ſo frequently, when they are thus placed, as when they are grafted on the other ſide, though you ſhould ſet ſupporters to uphold them.

Cut your *Eſcutcheon* long enough,

an

an inch or thereabout, and reaſonably large, that it may derive ſufficient nouriſhment; be ſure to take it off *dextrouſly*, and look within it, whether the *ſprout* of the *Bud* hold to it; for if that ſtay behinde with the wood from whence you took it, it is worth nothing: You ſhall hold this in your Mouth by the end of the *ſtalk* of the leaf, which I ordered you to reſerve expreſsly when you gather your grafts; then make inciſion upon your ſtock, and gently looſen the bark with the pointed handle of your *Knife*, without rubbing it againſt the wood, for fear of ſcraping the Sap which is underneath; this done, place your *Scutcheon* between the wood and the bark, thruſting it down till the head of the *Shield* joyn with the inciſion at the top of your *Stock*, and that it be even and flat upon the wood, which being performed, you ſhall binde it about with *Hemp*, beginning to tie it

very close above, neer the *Bud*, then turning it below, leave the *Eye* but a very small compass, and thus you shall finish your binding with a knot.

Season. Be careful when you *graft*, that it be neither during the excessive *heat* of the Sun, nor in a *rainy* season, for the *Scutcheon* will not endure to be wet, and it will be in great danger of not taking, if it rain the first four or five dayes immediately after your *inoculating*.

There are some who take off part of the wood with the Shield, which they do with one cut of the *knife*, which manner of *inoculating* I do not disapprove: I have succeeded well in it my self, and besides in so doing, there is no danger of impeaching the *Bud* of your *Scutcheon*, that is, of leaving the *Eye* of the *Bud* behinde you. Those which have many trees to inoculate use this way, because it is more *prompt* & *expedite*.

Three

Three weeks after you have *inoculated* (or thereabout) you may cut the knot of the *Ligature*, that the ſap may enjoy the freer *intercourſe*. *Winter* paſt, and the *Bud* beginning to open, cut your *Stock* three or four fingers above the *Scutcheon*, and cut likewiſe the *binding* behinde it, and the *Rinde* it ſelf to the very *wood*; this muſt be done at one gaſh of the *knife*, from the bottom to the top.

Howbeit you ſhall not take off the *Tow* from about the *Scutcheon*, but let it fall of it ſelf; for there is danger in quitting it, leſt you preſs the *Bud*, which is then extreamly tender: You ſhall not cut off the *Stub* which remains beneath the Scutcheon, till you prune the Tree, which muſt be in *February* the year following.

After your *Scutcheon* has put forth its firſt Sap, you may prune it at top, that it may ſhoot out branches about the *Eyes* below, otherwiſe it will mount

mount without forking, and so your *Dwarf* will have no grace or beauty.

The just *season* to *stop* them is in the *decrease* of the *Moon*, when the *Sap* of *August* shoots out; you may then also, if you please, cut the wood of your *Stock* which you left above the *Scutcheon*, and cover the *wound* with good earth thinly mixed with Hay, and making it a little *hood*, or more curiously, with a plaister of *wax*, mixed with a *composition* which I shall describe hereafter.

If you will attend the issue of the *Winter* following to cut the heel of your tree, you need not be obliged to wrap it up, and secure it thus, because the ascending sap will immediately cure it.

I have observed, that a *Scutcheon* set on a *wild* or *free-stock* of about an inch Diameter or more, does not prosper and shoot so well, as upon one that is younger; and besides, it

is

is more subject to unglue. Some there be that *inoculate* from the very first rise of the *Sap*, but they do not much advance; for the *Scutcheon* not shooting till *August*, the *sprout* is nothing so fair as that of the close *Eye* or shut *Bud*, since it is frequently found that the wood of the new *shoot* never ripens, and the *Winter* approaching kills it; and therefore I counsel you not to *inoculate* so early, unless the necessitie be very urgent.

In the *Cleft* or *Stock*, all sorts of trees from one, inch bigness to the greatest that are may be *grafted*: The most proper *Season* for it, is from the beginning of the new *Moon* in *February*, till the Sap (becoming too lusty in the tree) separates the *wood* from the *bark*; for then you shall leave off grafting. In the Cleft.

When you *graft* in the *Cleft*, if it be to make *Dwarfs*, you must first saw your Sock four inches, or thereabouts,

about, above ground, and then with your *Pruning-knife* pare off the surface of the wood, where the saw has passed, about the thickness of a *Six pence*, because the *Track* of the *Saw* leaving it rugged will hinder the *Sap* from healing the grated wood; nor can the *graffe* joyn to its trunk unless the *rinde* be *refreshed*, and cut to the *quick* with the knife. When this is done, you shall cleave the *Stock* where the Bark appears most even, and least knotty; and *observe*, that you never place your knife exactly in the *middle* of the tree, where the *Pith* and *Heart* of the wood is, but a little towards the side. Then cut and fit your *Graffe*, sharpning all the old wood, as far as the new in fashion of a *wedg*, equal on both sides, yet leaving the two *rindes* fast to the wood in the narrowest parts; for if once they be separated, your *Graffe* is good for nothing. Then top your *Graffe* three

or

or four inches, more or leſs, according as it will bear it; for as much as upon a ſmall ſtock one would not leave them ſo long as upon a great tree. Thus prepared, you ſhall open the *Stock* with a ſmall *wedge* made of ſome tough wood, ſuch as *Box*, *Ebony* or the like, ſtriking it in gently, and then lodge your graffe at the edge of your *Stock*, ſinking it down as far as the new wood, and place it ſo that the parts through which the *Sap* has intercourſe (which is mutual 'twixt the wood and the bark) do exactly correſpond.

Having thus lodged your *Graffe*, you may place a ſecond on the other end of the *Cleft*, alway *remembring* to put two *Graffs* into every *Cleft*, provided that you can ſo place them that they be not *contiguous*; for by this means they will ſooner recover their *ſtock*, then if there were but one; becauſe the *Sap* aſcends equally on both ſides, and preſerves the back

ſide

ſide of the *rinde* from withering, as we have already ſaid: After this you ſhall cover what remains of the *Cleft*, 'twixt the two *Grafts*, with a little of the thinneſt and moſt tender *Buds*, joyning it *accurately* to keep the water from entering in: then you ſhall make the *Hood* with fine earth and Hay; ſome cover the *hood* with *moſſes*, and with two ſhort *Willow-rinds* laid 'thwart one another, bind them on with an *Ozyer* to the foot of the *Stock*, to maintain them the more freſh, and preſerve them from the water.

When you *graft* upon great Trees, you ſhall chooſe the ſmoothеſt and moſt even branches to place your *Grafts* upon; if they be very big you may lodge *four* upon it, making the Cleft in forme of a *Croſs*, yet without touching the *Pith* of the tree, the remanent branches which you do not *graft*, muſt be ſawed off within halfe an inch of the *Stem*, and then

then paring away the wood which the ſaw may have grated, you ſhall *ſwathe* it about with Loam till the Bark have healed the *wound*, to guard it from the ſcorching of the *Summer*, and the froſt of the *Winter*, which would exceedingly prejudice it, by penetrating to the very *heart* of the tree. It will be good to apply ſome *ſtayes* to the branches which are grafted, to ſtrengthen the young *ſhoots*, and ſecure them from the *windes*, till the ſecond year be paſt, and that they are well eſtabliſhed; and if you finde any that growes diſorderly, you ſhall cut it off, as alſo if they come too thick, and choke one another, by this means giving free Air to the tree.

Upon your ſmall *wilde ſtocks*, which will ſupport but a *ſingle graft*, you ſhall cut the *hinder* part where you might place a *ſecond*, to the very heart of the ſtock, *ſlanting* it in, like that part of a *Pipe* which is applied

plyed to the nether Lip, this will greatly contribute to its recovery. And

When you *graffe* ſmall *ſtocks*, which have not ſtrength enough to faſten their *graffs*, you ſhall aſſiſt them, by binding them about with ſome tender twig of an Ozier.

Now, albeit I did oblige you to chooſe a *graffe* with the *old wood*, yet I would not have you to caſt away that which is but of *one Sap*, nor the *cuttings* of thoſe where you took the graffs of the *two Saps*, becauſe they are *excellent*, however they produce their fruit ſomething *later* then the other, nor do they bear ſo great a burthen; and therefore unleſs it be in caſe of neceſſity, I would only uſe thoſe which are of two ſaps.

Crown. *Graffing* in the *Crown* or 'twixt the *wood* and the *bark* is never practiſed, ſave upon *old* trees, whoſe rinde being very tough can indure the wedg with-

without ſplitting, and which will not ſuffer the cleaving (by reaſon of the thickneſſe of the *bark*) but with much difficultie, and beſides it is a great hazard if it takes.

To *graffe* in the *Crown*, having ſawed your tree at the place where you would *graffe* it, and pared away the raggednesſe which the ſaw hath left to the *quick*, eſpecially about the *Bark*, you ſhall cut and ſharpen your *graffe* but on one ſide, then ſtrike in a ſmall *Iron wedge* twixt the *wood* and the *rinde*, and ſo taking out the *wedge*, ſet in your *graffe*, rinde to rinde, and wood to wood, to the full depth that it is ſharpned.

Thus you may place as many as you pleaſe about the *Trunk*, provided that their number do not ſplit off, and cleave the *Bark*.

To *graffe* by *Approch* it is very eaſy; For you have only to take *two* young branches, one of the free and *graffed*, and the other of the *wilde* Approch.

stock, without separating them from their *Stems*, and then paring away about four fingers breadth of bark, and wood till you *approach* neer to the *pith*, and so *marry* them together as dextrously as 'tis possible, tying them about with raw *Hemp*, from one end of the *Cut* to the other, and so let them remain for *two Sapps*; then after a *moneth* or *six weeks* are expired, if you perceive the wood to swell, and that the *Ligature* incommode them, you shall cut it upon the wilde stock, with one gash of your *Knife*, as we taught you before on the *Scutcheon*.

At the beginning of *Winter*, you may cut and sever the *naturall tree* from its *stock*, and cut away the *head* of the *stock* within two inches of its *graffe*, and thus these two twigs *concorporating*, it will receive the nourishment of the *wilde stock*. Remember to cover the *wounds* of them both, with the *Wax*, which I shall here-

hereafter instruct you how to make.

You shall not cast those twigs into the fire which you cut off from the *Quince*, which you grafted in the Cleft, for you may reserve the *cuttings* which will strike root the first year, and must be set in your *Nursery* to be grafted when they are ready, and what you prune off from the *Quince trees* during *Winter*, will be very good for this purpose.

The Prunings of the *Pomme de Paradis*, which they call the *Scion*, will also take in Layers.

All sorts of *Cuttings* are to be planted in a small *Trench*, such as we described in the *Nursery*, which may be about the breadth and depth of a *spade-bit*: but first strip off the leaves, and cut them *slanting* at the great ends, in form of a *Doe* foot, and so you shall lay them at the bottom of your *Trench* very thick, one by another, because these will many of them die; and let their small ends Cuttings. Layers.

appear above ground, and ſo cover them, and fill the *Trench*, preſſing it well down upon the *Cutting*, that the Air do not enter; and when you dreſs them, cleanſe them only with a haw, that the *weeds* do not choke them, and it will ſuffice.

Then cut off the tops of your *Layers* all of an evenneſſe, within three fingers of the ground, and that eſpecially when you perceive the *Sap* to be riſing, which you ſhall finde by the *verdure* of their *Buds*, which never ſhoot when the Scion begins to take root.

You may not cut, or ſtop the *firſt* years *Shoots*, fearing leſt they put forth their *Buds* beneath at *Auguſt*, which will hardly come to *maturity*: it were better ſtay till *February*, and then leave them as the *tree* will beſt ſupport it, and in ſuch places as you deſire they ſhould ſhoot, rubbing off ſuch as peep before, behinde, and in other unprofitable places.

This

This opposes the *opinion* of many, but *experience* makes me persist in my own.

SECTION. VII.

Of Trees and Shrubs in particular, how they are to be governed, and their Maladies cured.

I Thought it requisite to make a *Chapter* apart, to comprehend in particular, all that we have spoken in general, in the several precedent Sections, and that for the avoyding of *confusion*, and to the end, that in case there were any thing which might seem difficult to you (though I have much endeavoured to render my self *intelligible* in the simplest terms, and the most *vulgar* that our *Language* will bear, that I might be understood of all, and profit them by it) I might more Trees.

perſpicuouſly explain it, in particularizing all ſorts of fruits, which we in *France* do uſually furniſh our Gardens withal.

Pears. I will therefore ſet *Pears* in the firſt place, as thoſe which of all others bear the moſt rarity of fruit, and are the principal ornament of the *walls*, *Contr' Eſpaliers* and *Buſhes* of a *Garden*, from whence we may gather fruit in their perfection during *ſix* moneths of the year at leaſt, and for that it is a fruit which one may in great part keep till the new ones ſupply us again, and that without ſhriveling, or any impeachment of their taſte, a thing which we finde not in any other fruit beſides.

Grafting. All ſorts of *Pear-trees* may be *graffed* after any of the four precedent manners, but they ſucceed incomparably upon the *Quince*, and in the *Scutcheon* produce their fruit much earlier, and that fairer, ruddy, and of greater ſize, then when they are

are *graffed* upon the *Free-ſtock*, excepting only the *Portail*, which often miſſes taking upon the *Quince*, and will therefore hit better upon the *Free-ſtock*: The Summer *bon Chreſtien* and the *Vallee* are very fit for it, and if they have been formerly graffed upon the *Quince*, it is the better, for it will render the fruit a great deal more beautiful, and fair.

And in caſe that any graffed either in *Scutcheon* or the *Cleft* upon the *Quince* fortune not to *take*, and that you conceive it to be dead, let the *ſtock* ſhoot, it will produce wood ſufficient, which you may clear of all the ſmall branches, and at the near expiration of the *winter* following, you ſhall earth it up at the end in form of a great *Mole-hill*, leaving out the extreams of the branches, without cutting them off, and they will not fail to ſtrike root the ſame year, provided that you

remember to *water* them ſometimes during the great heats, and that you do not ſuffer the rain to demoliſh the earth about them, which muſt be continually maintained in its firſt height; and if in the ſame year, you finde any of thoſe branches ſtrong enough, *inoculate* them without any more ado, unleſſe you will chooſe rather to ſtay till the next year and *graffe* them all together; every one of theſe will be as ſo many trees to your hand, which you may plant in your *Nurſery*, the year after they have made their firſt ſhoot, accurately ſeparating them from the *Mother-ſtock*, and cutting the ends of their great root aſlant.

Remember to *graffe* them conveniently high, that your tree may have ſufficient *Stem*, and all that part which is in earth will abound with ſmall roots.

If you have any old *Quince-trees*, and

and would raiſe young *Suckers* from them, lay ſome of the branches in the ground, and in one year they will be rooted: but in caſe you deſire to produce a *Tree* at once; you may effect it as I have already deſcribed it. The ſeaſon of *Laying* theſe branches is all the *Winter* long, till the *Buds* begin to ſpring, provided that the earth be qualified.

Apple-trees challenge the ſecond place, and may be likewiſe graffed after all the four wayes, they ſucceed very well upon the *Scion* of the *Pear-main* grafted on *Layers* of the tree (called by the French * *Pommier de Parradis*) and in particular the *Queen-apple* does wonderfully proſper upon it, and is more red within, then thoſe which are *graffed* upon the *Free-ſtock*. Apples.

* A kind of Codling.

There are ſome curious perſons who graffe the *Queen apple* upon the white *Mulberry*, and hold that the fruit does ſurpaſſe in redneſſe, all others

others that are graffed, either on the *Free-ſtock*, or the forementiond *Sciens*: but my opinion is, that it is the age of the trees only which imparts that *colour* to them.

Plum. *Plum-trees* are ordinarily graffed in *Scutcheon* and in the *Cleft*, if you have any *ſtocks* rais'd from the *ſtones*, or the *Suckers* which ſpring from the *Damask-Plum*, they will yield very good trees, and bring abundance of fruit, there being no *Plum* whatſoever which bears ſo full as the Damask.

The *Wilde-Plum* (which you ſhall know by the redneſſe of the ends of the branches) is not fit at all to graffe upon, for it rejects many kinds of fruits, and is beſides very uncertain to take.

Your old *Plum-trees*, whoſe ſmall twigs grow in bundles and packets, may be recovered and made young again, by taking off the head of them at the end of *Winter*; they will

will ſhoot anew, and bear fruit the very year following: but you muſt cloſme the heads of the wounded branches, and refreſh the tract of the *Saw*, as I directed you before.

Abricots are grafted either in the *Stock*, or in the *Bud*, upon plants ſpringing of their own *ſtones*, and alſo upon a *Plum-ſtock*, but the *white Pear-Plum*, and *Moyend' euf* make a very fair *Abricot*, and much larger then upon any other ſort of *Plum*. Abricots.

Peaches, *Perſes* and * *Pavies*, are ordinarily graffed by *inoculation* upon a *Peach*, *Plum*, or *Almond* tree, but I prefer the *Plum*, becauſe they are of longer continuance, and do better reſiſt the *Froſts*, and the pernicious *winds*, which ſhrivel and ruſt the leaves, and the young ſhoots. Peaches. * Sort that cleaves to the Stone.

The *white Plum*, or *Poictrons* are not at all proper, but the *black Damask*, * *Cyprus*, and * St. *Julian*. Such as are *budded* on the *Peach* do not laſt, upon the *Almond* ſomewhat longer. * A great white plum as big as an Abricot. * A black unpleaſant fruit.

and

and produce more abundance and much better fruit: but there is so much difficulty of governing the *Almond-tree* in our *Climate*, that one had better content himself with *Plum-stocks*; for the *Almond* is very impatient of *Transplantation*, and in great danger of perishing, if you remove him not the first, or second year at fartheſt, after he has made the first shoot: and besides, you must be sure to place him where he is ever to abide, and *bud* him there, without thought of stirring him afterwards. The *Almond-tree* is of all others the most obnoxious to Frosts, by reason of his early blossoming; all the good in him is this, that he never sends forth any *Suckers* from the Root.

Cherries. *Cherries*, *Bigarreaux* and the like fruits are better propagated on the small *wilde*, or *bitter Cherrie*, then upon the *Suckers* which spring from the roots of other *Cherrie-trees* of a better

better kinde, though tollerable in defect of the other: and the right ſeaſon to *bud* them, is, when the fruit begins to bluſh, and take colour.

They do very well *graffed* in the *ſtock*, and ſhoot wonderfully, but the *Bud* is much to be preſerved.

They have of late found out an expedient to prevent the *Gumme* which incommodes the *graffes* and *Clefts* of *Cherry-trees*, to which they are wonderfully obnoxious: and that is, by ſawing and paring the part ſmooth with a knife, afterwards to make an inciſion of two inches length into the firſt and vtmoſt rinde, drawing it aſide, and ſeparating it from the green ſome two inches long, without peeling it quite off: Then in the *middle* of this length to make the *Cleft* lodge the *graffe*, and cover it with this ſkin, by replacing it; and then ſwathe it, as the cuſtome is.

For

For *Stones* and *Almonds* of all sorts, which you would sow to produce natural fruit or graffe upon: prepare a *Bed* of Earth before *Winter*, trench it, and tread it, then rake and water it: which done, range all your *Stones* on it at three inches distance, (every species apart) then lay as many *boards* upon them as will cover the *Bed*, and upon the *boards* a good quantity of weighty *stones*; cover all this with new *dung* to prevent the *Frost*: the moneth of *May* following take up your *boards*: you shall find your *Stones* sprouted, which you shall immediately take up without impeaching the *Sprouts*, and so place them where you would have them remain: this is a *particular* which will extreamly satisfie you, as in time you will finde.

Figs. Figs of all sorts are propagated by *Layers*, and suddenly bear fruit, which you may facilitate by passing a fair *branch* through some *Bushel* or

or *Bushels*, and invironing it with rich earth, that it may take root.

But be careful that you fasten the *Vessel* very well to the side of the tree, lest the windes and its own weight turn it over, and ruine your Labour. You may also take the *suckers* which spring out of the earth from the foot of a *Fig-tree* ready rooted, or the *Cuttings*, which you may *cultivate* and govern after the manner of *Quinces*; but yet without cutting off the tops of the *branches* which you so lay, for this *wood* having a large *pith*, is very subject to the injury of *winde* and *water*: and the sooner you plant these trees in the places designed for their abode, the better they will take. *Winter* past, gather off all the *wilde Figs* before they fall off themselves, for if they stay till they *spontaneously* quit the trees, they will have exhausted them very much of their *sap*, to the great prejudice of the

Figs

Figs which are to ſucceed them, and which by neglecting this do oftentimes never arrive to their maturity. And foraſmuch as the *Fig-tree* does very much ſuffer by reaſon of the *Froſts*, you are obliged to plant them in a warm place, or in *Caſes*, which you may remove and houſe with your *Orange-trees* in the *Winter*.

Mulberies take likewiſe of Cuttings and *Layers*, pricking them in a moyſt place, half a foot profound, not permitting above three fingers of the *tops* to peer out of the earth, and treading it down with your feet as you ſhould do *Quinces*.

If you would ſow *Mulberies*, to produce a great quantity in a little ground; take an old *Wall-rope*, which is made of a certain wood called the *Lime*, eaſy to be twiſted, and rub it with ſuch ripe *Mulberies* as you finde fallen off the tree; bury this *Cord* four fingers deep in a

Trench

French, cover it with earth: and the next year you shall have *Trees* enough both to store your *self* and your *Friends*.

Oranges. Limmons.

Concerning *Orange* and *Limmon-Trees*, I shall only deliver the principal and most ordinary government of them; which is to sowe their *Pepins* in *Boxes*, and when they are two years old, transplant them in *Cases*, every one in a *Case* by it self, filled with rich *Mellon*-bed-mould, mingled with *Loam* refined and matur'd by one winter, and when they can well support it, you may either *inoculate*, or *graffe* them by *Approch* in the *Spring* of the year: Above all things, be diligent to secure them from cold, and commit them early to their shelter, where, that they may intirely be preserved from the *Frost*, you may give them a gentle *Stove*, and attemper the Air with a fire of *Charcoal*, during the extream rigour of the *Winter*, in

case you suspect the Frost has at all invaded them.

But so soon as the *Spring* appears, and that the *Frosts* are intirely past, you may acquaint them with the *Air* by degrees, beginning first to open the doors of the *Conservatory* in the heat of the day, and shutting them again at *night*, and so by little and little you may set open the *windows*, and shut them again in the evening, till all danger is past, and then you may bring them forth, and expose them boldly to the *Air* during all the *Summer* following.

As these trees grow big, you may change and enlarge their *Cases*, but be sure to take them out earth and all, razing the stringy and *fiberous* roots, a little with a *knife*, before you replace them, and supplying what their new *Cases* may want, with the fore-described mould: Some when they alter their *Cases* denude them of all the earth, conceiving

ceiving it exhausted and *insipid*: but it is to the extream prejudice of the *Tree*, and does set it so far back, that a year or two will hardly recover it.

You may gather the *Flowers* every day, to prevent their *knotting* into fruit, or (being too luxurious) their languishing; it will suffice therefore that you spare some of the *fairest*, and best placed for *fruit*, and of them as many as you conceive the tree can well nourish.

The *Spiders* do extreamly affect to spread their *Toyles* among the branches and leaves of this Tree, because the *flies* so much frequent their flowers and leaves, which attract them with their *redolency* and juice: and to remedy this, use such a *Brush* as is made to cleanse *pictures* withal, from the dust, but treat them tenderly.

Arbusts, and all *Shrubs*, such as *Pome-granads*, *Jassemins*, *Musk-Roses*, &c. *Woodbines*, *Myrtles*, ordinary *Laurel*, *Cherry-Laurel*, *Rose-Laurel*, Shrubs.

Laurel, Althea frutex, Lilac, Guelder-Roses, Phylirea, Alaternus, and divers more superfluous to repeat here; Of these we will only take the principal, and discourse a little upon them.

Granads. *Granads*, as well those which bear the *double Flower*, as those which bear fruit, are propagated from *Layers*, letting them pass the year in the ground, they will be sufficiently rooted before winter, to be *transplanted*: You may likewise govern their branches and *cuttings* as you did the *Quince*. They may be either *budded*, or *graffed* in the *Cleft* in the ordinary season: And some plant them in *Cases* to preserve them in the house during *Winter*; but they will endure without doors, planted against some well-sheltered *Wall*, where they will prosper very well. The *Granads* which they call *de Rugnan*, are most beautiful, very *glowing*, and of a rich taste, although something less. If

If your *Paine-granads* run out too exuberant, and neither *knot*, nor preserve their *fruit*; it proceeds from the drouth of the ground; and therefore being in *flower*, you should water them, and their *flowers* will stop and knit.

Common *white Jassemine*, and *yellow*, are produced also by *Layers*, out of which you may draw a rooted plant whereon to graffe the *Spanish Jassemine*, which you must preserve in *Cases*, and house with your *Oranges* in Winter; you shall cut it every year, (at the end of *Winter*) neer the graft, leaving but one Bud at a twig to produce young shoots for *flowers*: You may form the *Plant* like the head of an *Ozier*, leaving it only a foot high at the *Stem*: You may graff it in *Cleft*, upon a shoot of the precedent year, placing the *Graffe* in the middle of the *Pith* of its stock, and inveloping it with your *Cerecloth*, head it as you do other Jassemine

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If your *Pome-granads* run out too exuberant, and neither *knot*, nor preserve their *fruit*; it proceeds from the drouth of the ground; and therefore being in *flower*, you ſhould water them, and their *flowers* will ſtop and knit.

Common *white Jaſſemine*, and *yellow*, are produced alſo by *Layers*, out of which you may draw a rooted plant whereon to graffe the *Spaniſh Jaſſemine*, which you muſt preſerve in *Caſes*, and houſe with your *Oranges* in Winter; you ſhall cut it every year, (at the end of *Winter*) neer the graft, leaving but one Bud at a twig to produce young ſhoots for *flowers*: You may form the *Plant* like the head of an *Ozier*, leaving it only a foot high at the *Stem*: You may graff it in *Cleft*, upon a ſhoot of the precedent year, placing the *Graffe* in the middle of the *Pith* of its ſtock, and inveloping it with your *Cerecloth*, head it as you do other Jaſſemine

grasses: If you will plant it abroad against some wall expos'd to the *East* or *South*, you may govern it as you do the *Vine*, making small heads at each knot: but you must loosen it from the wall in *Winter*, and gently bend it towards the ground, the more commodiously to cover it with *Mats* and long dung till the *Spring*, at what time you may redress, prune and apply it to the wall as before.

Musk-rose. The *Musk-Rose* may be *budded* upon a *Sweet-brier*, and are easily ordered; for you need only discharge them of the *dead wood*, and stop the young *shoots* which are too exuberant, and draw away all the *sap* to the prejudice of the rest of the branches: You may also *lay* them in the ground, and separate other trees from them; or the *Cuttings* ordered like *Quinces*, and interred in the shade.

Myrtles, Laurels. *Myrtles*, *Cherry-Laurels* and *Rose-Laurels*, are produced of *Layers*. It is

is ſufficient that it be done a little before *Auguſt*; but you ſhould cleave or wound that part of the wood a little which you plunge into the ground, at ſome *joynt*, cleaving it half the thickneſſe of the *branch*, and three or four fingers in length, according as it is in ſtrength, and in *ſix weeks* they will ſhoot a ſufficient root to be *ſevered* and *tranſplanted*; Moreover they produce *Suckers* ready rooted, which you may ſeparate from their Mothers.

You may forme *Cherry-Laurels* in *Paliſades* and *Hedges*, which ſupport the winter abroad very well.

Common *Laurels* are rais'd of *Seed* in *Caſes* like *Oranges*, and may be *tranſplanted* the firſt or ſecond year, and being planted under the *drip* (not the *gutter*) of a houſe ſhaded from the *Sun*, they will flouriſh wonderfully: ſome cover them with *Fearn* or *Straw*, to ſecure them from the *froſts*, to which they are obnoxious.

Phylirea. Alaternus

Phylirea and *Alaternus* are ſown likewiſe in *Caſes* before *Winter*, and ſet in the houſe, where the *Berries* will come up and ſprout a great deal better, then if they had been ſown at the *Spring*.

By that time they are half a foot high you may *tranſplant* them, and (if you pleaſe) *clip* and faſhion them like *Box* without any danger, ſhaping them into cloſe walks and Cabinets, upon frames of wood, as you will.

Althea-frutex. Arbor Judæ. Lilac.

Concerning the reſt, as *Althea-frutex*, *Arbor Judæ*, *Lilac*, &c. being Plants which are eaſily *propagated*, I ſhall paſs them over for fear of ſwelling this *Book*, and *importuning* the *Reader*. Let us conclude rather with the *Diſeaſes* to which our *Trees* and *Plants* are *obnoxious*, and ſpeak of thoſe *Animals* which incommode them.

Diſeaſes.

Of all the *Maladies* to which *Trees* are ſubject, the *Canker* is the moſt

moſt perilous, for it chaps and mortifies that part of the *Bark* where it breeds, daily augmenting, unleſs prevented by a prompt and ſpeedy *Remedy*, ſo ſoon as it is perceived; ſo that if you neglect to viſit your trees, you ſhall often finde them all dead upon one ſide: to remedy which you muſt launce and open the living *Bark* round to the very *quick* as deep as the wood, and ſo the *Canker* will fall of it ſelf: or elſe you muſt ſcrape it well, that the bark may the more eaſily recover the ſore; and ſecure it from the *Hail*, by covering it with a little *Cow-dung*, and ſwathing it with a clout or ſome Moſs.

The *Moſs* which invades trees proceeds commonly from ſome occult and hidden cauſe, which is, when the roots encounter with a gravelly, ſandy or other bad mould, ſo that they cannot penetrate to ſearch for refreſhment; this burns Moſs.

up

up the *Tree*, and ſpoils it of his leaves, during the great heats. For this, there is only this expedient. If it be a ſmall tree, you muſt take it up with as much mould about its root as poſſible, and make a Pit for it four foot ſquare, filling the bottom with *Mellon-bed dung*, and the reſt with rich earth, and then replace the tree, obſerving what I have already ſaid; and thus the tree may be taken up without any damage, and will *take* again with eaſe, provided that you be careful to preſerve its *Rootes* from languiſhing and taking Ayr. But in caſe the tree be *old*, you muſt *bare* the root before *Winter*, and *diſ-interre* the greateſt roots half their thickneſs, making a large *Trench* about the foot of the Tree, and ſo let it remain all *Winter* (that the earth may become mellow) till the *Spring*, when you muſt fill the *apertures* with well conſum'd dung mixed with earth, and

and especially about the Roots.

You may take off the Mosse from great Trees with a *Plane*, lightly paring off the dry *Surface* of the *Bark*; and from smaller Trees with a blunt knife, or some proper instrument of wood. The propereſt season for this work is after a soaking *rain*, or great *dew* in the morning; for whilst the great heats continue, it cleaves so obstinately to the trees, that you cannot scrape it off without prejudicing the *Bark*, if you would utterly eradicate it: Neither ought you to neglect this *cure*, for the *Mosse* undisturbed doth daily augment, and is the same inconvenience to Trees that the *Itch* is to *Animals*. If you water your Trees during the excessive heats, and cover the roots with *Fern*, or other mungy stuff, it will preserve them from this disease.

The *Jaundies* or *Languor*, which you may perceive by the leaves of Jaundies.

Trees,

Trees, proceeds from some hurt, which either the *Moles*, or *Mice*, may have done to their rootes; or by the stroake of some *spade*, or peradventure by the too great abundance of *Water*, which corrupting suffocates them. For redress hereof you must uncover the *roots* intirely, and visite them, to see if they have received any prejudice from any of the forementioned *accidents*; and in case you finde any *galling* or hurt upon a roote, you shall cut it smooth off, *aslant*, above, but neer the place, and then strow the bottom of the hole with some *Chimny-soote* to make these creatures abandon their haunt, filling up the rest with rich mould, and if the cause proceed from corrupted *Water*, you must divert it with a trench.

Moles. To take the *Moles*, some place a *Butter-Pot* crosse their passage, sinking it two fingers lower then the tract, by which meanes they often

often fall in and perish. Others use a *pipe of wood* of about two foot long, and the bore as big as your wrist. In this trunk is a small *tongue* of *tin* or thin plate of *Iron* within four fingers of either end, which is fastned to the trunk with a *wyre* a little slanting at the bottom towards the middle of the pipe; that so the *Mole* entering in, and thrusting the tongue can neither get out at one end or other: You must place this *trunke* exactly in the *Moles* passage: Some to make them quit an obstinate *haunt* make a small *hoop* of *Ivy*, which they fix halfe a foot into the ground.

But the most infallible way is to watch *them* in the *Morning* and *Evening*, when they worke in their *Hills*, and to fling them dextrously out with the *spade*. If you take any *alive*, put them in an empty *butter-pot*, for they report, that they will invite others by their cry, who running

ning through the same *passage* fall into the same pot, and so are caught.

They are destroyed likewise with *Mole-graines*, which is a set of sharp *iron points*, skrewed upon a staffe, which struck upon the hill when the *mole* is working, does certainly pierce him through, amaze, or kill, as you shall finde if you dig immediately after it.

Mice. *Field-Mice* are best taken by making them a small *hutt* of ferne or straw, like the cover or *haik* of a *Bee-hive*, placing under it some vessel full of *Water* filled within 4 fingers of the brim, and cover it with some husks of *Oats* to hide the water, which will soon tempt them to wallow in't, and search for the grain, and so drown themselves. It is good also to put some *Wheat-ears* or of *oates*, which may hang near the middle of the vessel, without touching it; for the mice striving to come at the corne will fall into the

the water. Or you may *Poyſon* them with *Arſenick* or *Ratts-bane* the powder of it mingled with greaſe; but you may by this means endanger your *Catts*, which finding and eating the dead *mice* will not long ſurvive them.

The *Worme* gets ſometimes between the bark and body of a tree: if you can diſcover whereabout they lie, you may ſoon draw them out without making any great *inciſion*. Wormes.

There is alſo another kind of ſmall *worm*, which they call the *Nip-bud*, which breeds at the very poynt of young *ſhoots*, and kills all their tops; but theſe are eaſily deſtroyed, for cutting the branch to the quick, you ſhall be ſure to find them.

There is a *Green-worme* which devoures the young ſhoots as faſt as they grow, and thoſe are very hard to un-neſtle, unleſs you daub them with *quick-lime* newly quenched, which

which you may eaſily do with a ſmall Painters bruſh.

Ants. *Ants* and *Piſmires* will forſake their haunt, if you incompaſs the ſtemme four fingers breadth with a circle or roule of *Wooll* newly pluckt from a *Sheeps* belly, or if you anoint it with tarre.

But there is another expedient more cleanly and not ſo difficult, which is to make little *boxes* of *cards* or *Paſtboard* pierced full of holes with a bodkin, every box having a baite of the powder of *Arſenick* mingled with a little *hony*: theſe boxes muſt be hung upon the tree, and this will certainly deſtroy them; but you muſt be careful that you do not make the holes ſo large that a *Bee* may enter, leſt they poiſon themſelves alſo.

A *Glaſs-bottle* with a little *hony* in it, or that has had any other ſweet liquor in it faſtned to the Tree, will attract all the *Ants*, which

which you may ſtop, and kill them, by waſhing the bottle with a little hot water; then carrying it to its place again rinced with a little ſweet *Syrup*, you will by this means intirely deſtroy them.

Shell-ſnailes you may eaſily ga- Snails.
ther from behind the leaves which grow neereſt to the *fruit* which they begun to eat the night before.

For you ſhall find ſome *fruit* half devoured in one night, inſomuch as one would think it the work of ſome *Stotes*, *Field-rats*, or *Nut-mouſe*, whereas indeed they are nothing but the ſnails which in great numbers devour as much as one of thoſe *animals*.

You ſhould never pluck off the fruit which the *Snails* or other *Vermine* have begun, for as long as they *laſt*, they will not touch any of the reſt.

The *Black Snails* (without ſhell) are eaſily gathered, for they cleave

to the leaves, and feed upon them.

Woodlice Earwigs. As for *Wood-lice*, *Earwigs*, *Martinets*, and the ſmaller inſects which likewiſe infeſt Trees, you ſhall place *Hoofs* of *Bullocks*, *Sheep* or *Hogs*, upon ſhort ſtakes fixed in the Ground, or upon the *Ozyers* which faſten your *Paliſades*, and wall-fruit, and this *Chaſe* will employ two men from Morning break, who muſt take them gently, but ſpeedily off, and ſhake them into a kettle of ſcalding water, which they are to carry with them; or the other may bruiſe ſuch as are likely to eſcape with ſome inſtrument of wood.

Cater-pillars. *Caterpillars* are eaſily gathered off during all the *Winter*, taking away the *Packets* which cleave about the *Branches*, and burning them; but if you neglect this, till they are *diſclos'd*, you will not be able to deſtroy them without much difficulty: but in caſe you have not prevented it, be diligent to take them whilſt they

are

are yet young, when either through the coldneſs of the *Night*, or ſome *Humidity*, they are aſſembled together in heaps; for otherwiſe, when the *Sun* is hot, and that it is *high day*, they will have over-ſpread your Trees.

And the deſtruction of theſe *Vermine* is ſo abſolutely neceſſary, that you ſhall quit all manner of work to accompliſh it; for a *Garden* anoy'd with this plague but *one year* only, ſhall reſent it more then *three years* after.

And now we will ſhut up this Treatiſe with the Receipt which I promiſed to give you of the *Compoſition* to cover your *Graffs*.

The compoſition to hood your Graſs.

Take then half a pound of new *Wax*, as much *Burgundy Pitch*, two ounces of ordinary *Turpentine*, melt all theſe Ingredients in a new earthen Pot, glazed, ſufficiently ſtirring it; then let it *cool* at leaſt twelve hours, then break it into pieces,

and hold them in warm water half an hour, where you muſt work it with your hands till it become very pliable. Or you may dip any *Clouts* in this *Compoſition*, and afterwards cut them out into *Plaſters*, fitted to the *wounds* of your *Trees*, which will leſs waſte your ſtore, and not take up ſo much of your Compoſition as if you applyed it in morſels; and you may make uſe of this *Cerecloth* to cover the Clefts of your *Trees* which gape between a *Stock* that hath two *Graffs*, and ſecure it from the *rain*; and you may winde it about the *Hoods*, before you daub them with *Loam* and *Hay*, and this will certainly preſerve your graffs from all injuries of water whatſoever.

To make fruit knot.

There are ſome ſo curious, that to make their *Fruit* knot well, and abide upon ſuch Trees, which ſpend all in *Bloſſoms*, do make holes in divers parts of the Tree with an *Auger*

ger of about a finger *bore*, filling the hole again with a *Pin* of *Oak*, which they beat in quite *croſs* the Tree. This they conceive does *ſtop* the fruit. You may experiment it if you pleaſe, the labour is not great, nor at all to the hazard of your Tree.

A Catalogue of the names of Fruits known about *Paris*.

Pears whoſe Fruit is in perfection at the end of June, and in July.

SMall Blanquet.
Haſty Pear of ſeveral ſorts.
Muſk-Pear, or Sept en gueule, &c.
The Muſky St. John.

In July and in Auguſt.

THe great Amyret.
Leſſer Amyret.
Little John Amyret.
Good twice a year.
Camouzines.
Lady-dear Muſcat.
Lady-dear Green.
Citron-Pear.
Cocquin Rozat.

Ladies

Ladies Thigh.
Madera-Pear.
Deſgranges yellow.
Two headed Pear.
Sweet two ſorts.
Vacher Rozatte.
Eſpargne.
Fine Gold long Stalk.
Fine Gold of Orleans.
Fine Gold, great, round and Roſie. +
Friquet.
Gloutes de Gap.
Magdalene.
Muſcat long tayl.
Pearl Muſcat.
Great Muſky white and yellow.
The great Muzette.
Small Muzette.
Perdreau.
The Pearl.
Pernant Rozat.
Province Pear.
Pucell of Xainctonge.
Green Royal.
Rozat of three colours.

Rozat red, ſtraked with Green.
Rozat Royal.
The King of the Sommer.
The Superintendent, or great green Muſk.

In Auguſt and September.

THe Amazon.
Amours.
Amydon.
Armentieres.
Balme.
The Father in Law.
Fair and Good.
Sommer Bergamotte.
Great Blanquet.
The Butter-Pear of Auguſt, long and round.
Green Butter-Pear.
Beuueriere.
Bezy of Mouuilliers.
Sommer green Bon-Chreſtien.
The good Micet of Coyeux.
The Ugly-good.

The younger Brother.
The Rosy Musk-flint.
The Maidens flesh.
The Wax-Pear.
The Citron Pear.
The Melt in mouth.
Rosy Daverat.
Golden Pear.
White Ladder Pear.
Spicing.
The Forrest Pear.
The Ditch Pear.
Musky Ant Pear.
The Mangy Pears.
Rosy Garbot.
The Cake Pear.
Giacciole of Rome.
Long Gillets.
Graccioli, or Cowcumber Pear round and red.
The Greasie Pear.
The Jealous Pear.
Jargonelle.
Jouars.
The red and yellow Balsam Pear.

Milan

Milan Pears.
Muſcadel of Piedmont.
Round and Roſie Muſcat.
Nançy Muſcats.
Summer Novelet.
Summer Onion.
Muſky Onionet.
D' Or.
The Red Orange of Xainctonge, red and very great.
Yellow Orange, pennach't with red like a Tulip.
Orange knotted.
Flat green Orange.
Canarie Palmes.
Perfume of Sommer.
Paſſe-good of Burgogne.
Pepin.
White and Red Piedmont.
Sommer Portugal.
Putes, or Pimp-Pear.
Xaintogne Roſy of three ſorts.
Ingranad Roſy.
Round Roſie, green mixed with red.
Grey Roſie of Xaintonge.

Roſie or haſty Butter-Pear.
Bloody Pear.
Wilde Sweeting.
Sorel Pear.
The Sugar Pear.
White Sugar Pear.
The Treaſurer.
The Cheat-Liquoriſh.
The Turky Pear.
The Valley Pear.
Clown of Anjou.
Clown of Reatte.

In September and October.

ANey, the Engliſh Pear.
The Gooſe's Bill.
Long and green Butter-Pear.
Caillouat of Champagne.
The Muſky Calvill.
The Cinnamon Pear.
Cappon.
The long Clairvils.
Sommer Certeau.
The Toad-Pear.

The Deans Pear, white, or St. Michaels Pear.
The Thorn Pear.
Fontarabie.
Galore.
The Clove Pear.
The round Clove.
Grain.
Rozatte Guamont.
High Reliſh.
Jargonel of Autumn.
Roſie Kerville.
The Sawcy Pears.
The Lombardy Pear.
The Meilleraye Pear.
The Flies Pear, or Soft Butter.
Monſieurs Pear.
Small Melt in Mouth.
The Muſcat.
Mont Dieu.
The Moutieres of Daulphine.
Oignon of Xaintonge.
The Poictiers.
The Rebet.
The Roland.

The great Ruſſet of Rheims.
Small Ruſſet.
Long Roſy poud'red with red.
Roſie green two ſorts.
St. Michael.
St. Samſon, or Ditch Pear.
Champagne without name.
Sauſedge Pear.
Rozatte of September.
Supreams.
The Pear of three taſtes.
The Found-Pear.
Vintage Pears.
Yſambert.
Pear Evelyn.

In October and November.

AMadotte.
The Silver Pear.
The Bag Pipe Pear.
The Ice Pear.
The great ſtalked Pear.
Ugly-Good.
The Lady Pear.

The great Mary of Amiens.
Meſſire John, green.
The grey Meſſire John.
My Lords Pear.
The Autumn Marrow in mouth.
The Peach-Pear.
The Noiron.
The Virgin of Flanders.
The double Virgins.
Robine.
King of Saulçay.
King Muſky Pear, all yellow.
Autumnal Saffran Pear.
The Seigneur.
The Sun-Pear.
The So-good.
The Vine-Pear.
The Virgoulette: great and ſmall.

In November and December.

ALeaume.
The Muſk Long Bergamots.
The Round Bergamots.
Bezy D' Hery.

Cariſy.

Cariſy.
The double Cartelle.
The Burnt Cat.
The Charity Pear.
Stopple-Pear.
The Squib-Pear.
Spindle-Pear.
Girogille, or *Venus* Nipple.
Our Lady-Pear.
The Autumn Pear.
Winter Virgins.
King of Autumn.
The peerleſs Pear.
White Sucrin.
Black Sucrin.

In December and January.

THe Nameleſs Pear.
Gaſcogne Bergamotte.
Muſk-Bon-Chreſtien.
Bonne Foy.
The Ugly Morma.
Cadillac-Pear.
Certeau Madam.

Pear

Pear of the other world.
The Pound Pear.
The Scarlet Pear.
The Fig Pear.
The Winter flower.
Free Royal.
The great Meſnil.
Keville.
The dry Martins.
Winter Meſſire John.
The white Milan Pear.
The Onionet with a ſhort ſtalk.
The Orient Pear.
The Leaden Pear.
The Red King Pear.
The Roſie Saffran.
The Rozat of St. Denis.
The Healthy Pear.
The Saulſig Pear.
The wreathed Pear of two ſorts.
The Cheat Knave or Ugly good.
The Prieſts Load.

In January and February.

THe Alençon Pear.
The Amber Pear.
The Lovers Pear.
Bezy of Privillier.
Bezy of Quassoy.
The Winter Butter P. of Xaintonge.
The Butter Pear of Yveteaux.
The Bouvart Pear.
The Musk Caillotet, or Curdled P.
The Caillouat of Varennes.
The Winter Rosie Flint.
The Carcassonne.
The great Certeau.
The Carmelite.
The samll hooked Certeau.
The Castle Gontier.
The Condon.
The Little Dagobert.
The Dagobert of Miossan.
Dame Houdette.
The red Ladder Pear.
Winter Fine Gold.

Rosy Florentine.
The Fremont, or St. Francois.
The Winter Spindle.
The Garay of Auxois.
The Gourmandine.
The huge Hongrie.
The Incognito of Persia.
The Winter Legat.
The sweet Limon.
The long green Pear of Bernay.
The Micet.
Winter melt in mouth.
The Fleshy Italk Muscat.
The Mazeray Muscat.
The Winter Bag-pipe.
Nanterre.
The Oignon of St. John of Angely.
The Winter Orenge-Pear.
The Rose Perigord.
The petit Oing.
Plotot, or Squat Pear.
Portail-Pear.
The Prince or Bourbon.
The Prince of Sillery.
The white Rabu.

The

The great and little Ratot.
The Pear-Royal.
Rozatte of Xaintenge.
Rozatte of Mazuere.
St. Anthony-Pear.
The Suisse with red, green, and yellow Cheeks.
The Greening.
The Valladolid.
The Winter Clown.

In February and the other following Moneths till new ones.

BEzy.
The latter Bon-Chrestien.
The great Chrestien.
Calo Rozat.
The Gallon Oak-Pear of several sorts.
The double Blossom Pear.
Gastelier.
The great Kairville.
Liquet.
The long-liv'd Pear.

The Long green Pear.
The Muſk Pear.
The Parmein.
The Winter Virgin.
Rille.
The Winter Saffran Pear.
The peerleſſe Pear.
The Thoul Pear.
The great Found Pear.
The little Found Pear.
The Vignolettes.

Rath-ripe Apples.

Danquelles.
The White Calvil. } Queen
The Cleer Calvil. } Apple.
The red Calvil. }
White Camoiſe.
Carmagnolles.
The tender Cheſnut.
The Clicquet, or Rattle Apple.
The ſingle Short-ſtart.
Red Short-ſtart.
The great Cuſhion Apple.
Round Cuſhion Apple.
Long Cuſhion Apple.

The Apple of Hell, or black Apple.
The Scarlet Apple.
The Spicing.
The May-Flower.
The Raſpis Apple.
Giradottes.
The Frozen Apple.
The great-ey'd Apple.
The Jacob Apple.
Lugelles.
Magdalene.
The Minion.
The Snow Apple.
Our Ladies Apple.
The Oblong Liſſee.
Orgeran.
Paſſepommes or Hony meal of ſeveral kindes.
Pommaſſes.
The white Rambourg.
Red Rambourg.
The haſty Reinette or Pippin.
The Royal.
The Dewy Apple.
The large red of September.

The ſoft red.
The St. John of two ſorts.
The cluſtred Apple.
The Vignan Court.
The March Violet.

Keeping Apples.

THe great, and ſmall Apis, of Appius Claudius.
The Apioles.
The Parſly Apple.
Babichet.
The great white Apple.
The Icy white Apple.
The Little-Good.
The white Apple of Bretagne.
The red Apple of Bretagne.
The Cardinal.
Camueſe, or Flat Snout.
Winter-Cheſnut.
The Citron-Apple.
The Coqueret of ſeveral ſorts.
Hard Short-Start.
Red Short-Start.

Ruſſet

Ruſſet Short-Start.
Douettes.
The Bretagne Cloth of Gold.
The Stranger.
White Fenouil.
Red Fenouil.
The Yron Apple.
The great belly'd Woman.
The High-good.
Hurluva.
Jayet.
The Judea Apple.
Malingres, or Maligar Apple.
Mattranges.
Winter Paſſe-Pommes, or Hony-Meal.
The Pigeonnet.
Pear-Apple.
The Raeſlee.
The Reinet of Auvergne.
Pippin of Maſcons.
The Grey Reinet.
The Flat Reinet.
Robillard.
The Winter Reed
The Roſe Apple.

The Apple without Bloſſom.
Health.
The Seigneur.
The Vermillion.

Plums early and late.

Abricots.
Abricotines.
Amber.
The great Appetite.
Beſſonne or Twin-Plum.
All Saints, white.
Bloſſes.
Good at Chriſtmas.
Prunella of Provence.
Citron Prunellas.
White Cherry-Plum.
Red little Cherry-Plum.
Round Citrons.
Pointed Citron.
Pigeons Heart.
Cypres.
Almond.
The White Damaſk.

Great

Great double Damaſk.
The latter Grey Damaſk.
The haſty black Damaſk.
Muſky Black Damaſk.
The Violet Damaſk.
White Date.
Red Date.
Great Dattille.
Datilles.
Black Diapred.
White Diapred.
The Eſcarcelle.
The double Flower.
High Good.
Great Imperial.
Round Imperial.
Joinville.
Joraſes.
Green Peaſcod.
Maximilian.
Merveille, or Balſam plum.
Mirabolans.
Mirabelles.
The Looking-Glaſſe.
The Egge Yolk.
Yolk of Bourgogne.

Mon-

Monſieurs Plum.
Montmiret.
Muſk.
The Paſſe for Velvet of Valency.
White
Black
Red } Perdrigon.
Late
Green
Great Violet.
Poictron.
Small Grape Plum.
Queen Claudia.
Cocles Kidney.
Roche Corbon.
Roman.
Latter Round.
King of Breſſe.
Little St. Anthony.
St. Catharine.
St. Cir.
The White St. Julien.
Black St. Julien.
Huge Saluces of two ſorts.
The Plum without Stone.
Simiennes. Black

Black Trudennes.
Red Trudennes.
The Vacation Plum.
The black Vintage.
Verdach.

Peaches.

GReat Alberges.
Small Alberges.
Alberges of Province.
Aubicons.
Almond Peach.
Amber Peach.
Angelicks.
White forward Peach.
Yellow forward Peach.
Great Brignons of Bearn.
Muſky Brignons.
Cherry Peach.
Corbeil Peaches.
Winter hard Peach.
Double-Flower Peach.
Gallion Peach very fair.
Yellow Pavie.
Magdalen Pavie.

Magdalene Peach.
White Mircoton.
Yellow Mircoton.
Mircoton of Jarnac.
Nutmeg Peach.
Parcouppes, or Gashed Peach.
Pau-Peach.
Prune-Peach.
Pavies-Raves.
Peach-Rave.
Persiques.
Persilles, or Parsly Peach.
Rossan Peach.
White Scandalis.
Black Scandalis.
Yellow Peach.
Troy Peach.
The Fromentee Peach.
The Violet Peach.

Cherries, Heart-Cherries, &c.

BIgarreaux.
Red Cherrie.
White Cherrie.

Double

Double Bloſſom Cherrie.
Heart-Cherrie.
Preſerving Cherry, great.
Sweet Guin Cherries.
White Guin Cherries.
Black Guin Cherries.
Merizettes.
Double Bloſſom Merizier.
Mountmorency Cherry, Short ſtalk.
Rath-ripe, or May.
Trochets cluſtred, or Flanders Cherrie.
The All Saints Cherrie.

Figs.

White Figs.
Bourjaſſores.
Bourno-Saintes.
Flower-Fig.
Gourravaund of Languedoc.
Marſeilles Fig.
White Dwarfe.
Violet Dwarfe.
Violet Fig.

Oranges.

Oranges.

Bigarrades.
China-Orange.
Spaniſh
Genoa
Portugall } Orange.
Province

Limons and Citrons.

Limonchali.
Limoni Cedri.
Limoni Dorſi.
Limoni of Grarita.
Sweet Limons.
Pommes D' Adam.
Poncilles.
Spada Fora with Laurel leaves.

Other curious Trees.

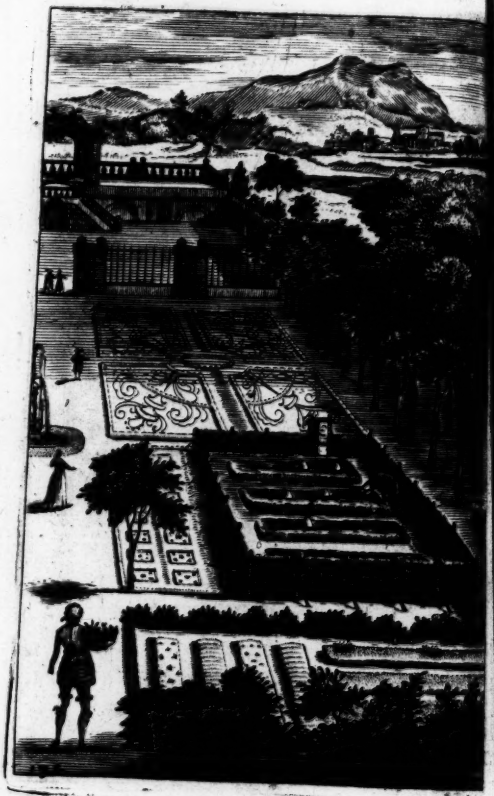
Arbutus.
Azarollier, or Neapolitan Medlar.
Carob-

Carob-tree.
Cornelian.
Jujuba.
Mirabolans of Africa.
Medlars without Stone.
Piſtachia.
Berberies without Stone.

READER,

IF in this *Catalogue* of *Fruits*, I have either miſtaken or omitted many of the true *Engliſh* names, it is becauſe it was a *Subjection* too inſupportable: and beſides the *French Gardiners* themſelves are not perfectly accorded concerning them; nor have our *Orchards*, as yet, attained to ſo ample a *Choyce* and univerſal, as to ſupply the deficiency of the *Dictionary*.

THE



THE SECOND TREATISE.

SECTION I.

Of Melons, Cucumbers, Gourds, and their Kindes.

SINCE *Melons* are the most precious Fruits that your *Kitchen Garden* affords, I think it most proper to discourse of them in the *Front* of this *Chapter*; and instruct you how you ought to govern them in this our *Climate*, for which alone, I have *calculated* all these observations, passing by those which (differing from ours) may possibly fill you with doubt, should I confound you with the manner how they order them in the hotter *Countreyes*, different from ours, more temperate, and cold in respect to these delicate fruits. Melons.

Seeds. In order to this intention of ours, which is, that we may have them excellent: You must diligently enquire after the best *seeds*, such as you may procure out of *Italy*, from *Lions*, *Tours*, *Anjou*, *Champagne*, and other places, where men emulate one another who shall have the best *Melons*. Also to have of all the kinds, *Sucrin*, *Morin*, *Melonnes*, *Grenots*, white, wraught, or Embrod'red, Ribb'd, and others, even to the locking up of those *seedes* whose *fruit* has pleased you; for some affect them of one *tast*, which another will reject, and hold worth nothing. One loves to eat them a little *greene*, another would have them very *ripe*; And therefore you shall furnish your self with such *kinds* are most agreeable to your *tast*, and as thrive and ripen best in your ground, which is the thing you must chiefly respect; for oftentimes there comes such raines from *Au-*

gust

guſt as utterly ſpoyl them; dedriving them both of *odor*, *ſavor*, and *colour*, filling them ſo with *water* that they are not to be eaten, and ripening them ſo *altogether*, that they are only fit to be given to *horſes*, who extreamly affect them; In briefe, theſe *rains* ſpoyl, and utterly deſtroy your *Meloniere*, where you have beſtowed ſo much care, and the paines of five or ſix moneths are loſt without gratifying you with the leaſt of your hopes; and therefore you ſhould endeavour to have them *early* that you may prevent theſe inconveniences.

In thoſe *Countryes* where they raiſe great ſtore with little trouble; but plant them in the open ground, as we do *Cabbages*, as ſoon as the *rains* come, they give over eating them, and think them as bad as *poyſon*.

To begin then your *Meloniere*, or Melon Plot, you ſhall chooſe a Plot.

place in your *garden* the moſt ſecured from pernicious *winds*, which you ſhall cloſe in with a *Reede hedg* handſomely bound in *Pannells*, which you ſhall ſet up with ſufficient ſtakes or poſts fixed in the ground, and ſuſtained, leaſt the windes overturne them: To this Encloſure you muſt make a door, which you ſhall keep under lock and key, that none moleſt your *Plantation*; and particularly to keep out *Women-kinde* at certaine times, for reaſons you may imagine.

Figure. The *Figure* at the *Frontiſpiece* of this treatiſe will eaſily inſtruct you in what manner you ſhould incloſe your *Melon* ground.

In this *Parke* which may be of what extent you think good, you ſhall make *beds* of *horſe-dung*, ſuch as you have provided the *winter* before and heaped up together in ſome place neer your *Meloniere*, as faſt as it is throwne forth of the ſtable. About

About *mid-February* you ſhall begin to prepare a *bed* for the ſeeds, taking *dung* hot from the ſtable, and of that of your foreſaid heape, mingling them together; that the heat of the freſh may communicate it ſelf to the other. Seaſon.

Make your *Bed* the whole length of your *Melon* ground, four foot *large* leaving a *path* about it of three foot *wide*, that you may have place to put *hot dung* when you perceive the *bed* to languiſh, and that it begins to coole overmuch. Beds.

This *bed* handſomly made, and *trodden* with the feet to excite the heat, you muſt cover the top of it with (neer four inches thick) excellent mould, or rather with that rich ſtuff, which comes from a laſt years *bed* mingled with a little of the pureſt mould you can procure: This *compoſition* you muſt ſpread, keeping a board to the ſide and *margent* of the *bed*, and clapping

the earth down with your hand against the board, to render it the more firme and even.

Your *Bed* thus prepared, of about a *yard* high, you shall suffer to repose till it has passed its greatest heats; which may continue two or three dayes, more, or less, according to the *temper* of the season.

The extreamity of heat past (which you shall discover by the sinking of the *bed* and by examining it with your finger) you will easily judge if it be well *qualified* for your *seed*: For if you cannot suffer your *finger* in it, it is yet too *hot*, and it ought to be but *tepid*, but not quite cold; in which case, you must *heat* it again by applying new made *dung* immmediately to the sides of your *bed* in the passage about it, as I before have described.

The *bed* in perfect temper, and your *seeds* steeped in good *Wine-Vinegar*, or *Cow-milk* eight and forty

ty howers, every *ſpecies* apart by themſelves: You ſhall *ſowe* them at one *end* of your *bed*, reſerving the reſt for the other *ſeeds*, whereof I ſhall ſpeak hereafter.

Sowing.

Draw then upon your *Terras* narrow *furrowes* with the point of your finger quite croſſe your *bed*; But let the lines be *ſix inches* aſunder, and as even as you can, which you may facilitate with the help of a Rule.

Upon every of theſe *lines* make three holes in the earth or *Terras*, joyning your *fingers* together in faſhion of a *hens-rump*, and in each of theſe *holes* put three or four. *Melon-ſeeds*, all of a ſort.

Upon the *Intervalls* 'twixt the lines, which I adviſed you to leave, you may ſow *Lettice-ſeeds* for early ſallets, in other *Chervill*; And you may *fringe* the whole *bed* about with *purſlaine*; for theſe herbs will be very forward, and are to be ta-

ken up very young, leaſt they ſuffocate your *Melon-plants*, but this will ſpare you a *weeding*, and will be a kind of *dreſſing* to them alſo.

Covering. Be careful to cover your *Bed* every *night*, and when the weather is *bad*, with *hurdles* made of *ſtraw*, or cloſe *matts*, which are to be ſupported with *ribs*, and *arches* of *poles* or ſmall *rafters* layd croſs into *forkes* fixed in the ground, at the ſides of the *Bed*.

You ſhall not approach theſe *Coverings* neerer then four inches to your *bed*; if it happen to *freeze* or *ſnow*, you ſhall then fill the whole *vacuum* with freſh and newly drawn *dung*, till the weather be more kind.

But if your *ſeeds* burn, by reaſon of the too great heat of your *bed*, (which you ſhall ſoon perceive, for they ought not to be long in the ground) you ſhall *ſow* them all over again, and heat the *Bed a new* by

by the sides, with hot *dung*, as you have been taught.

The perfect *season* to sowe *Melon-seeds*, is in the *full* of *February*. Season.

When your *plants* begin to peep you shall cover them with pretty large *Drinking-Glasses*, leaving a little passage for the *Air* 'twixt the *Glass* and the *Earth*, lest otherwise, they suffocate and *tarnish*.

Thus you shall let them grow to the fourth or sixth *leaf* before you remove them.

They are *Transplanted* after four several fashions. *First* upon the *Beds*, which you must prepare at the side of this *Genial bed*, and all together: Make *holes* in the middle of these *beds* four foot asunder, and in each of these *holes* put in half a *bushel* of excellent rich mould without making your whole *bed* of it, and in *this*, you shall *Transplant* your *Melons*, taking them dextrously from the *Nursing-bed* with a good *clod* of earth about Transplanting.

the

the *roots*. In the *Evening* about *Sunset* will be the moſt convenient time for this purpoſe, and if it may, let it be after a fair day, for it will much improve your *plants*.

This done, ſhelter the beds from the *Sun* for three or four dayes following, but you muſt water them from the *firſt* day of their planting, that they may take hold and *ſpring* the ſooner.

Then you ſhall cover them with wider *glaſs Bells* till the *fruit* be big, and indeed, as long as the plant may be contained under it, leaving it a little *air* 'twixt the *Bell* and the *bed*, for fear of choaking the Plant, unleſs the bell have a hole at the top, which you may ſtop at night.

From ten in the *Morning* till four in the *Afternoon*, you may take off the *Bells*, to acquaint them with the *air* and fortifie your *Melons* againſt unſeaſonable weather, but you

you must *cover* them again in the *Evening.*

There sometimes happen such *storms* of *hail* as crack all the *Bells*, and to prevent this, some are provided with *covers* made of *straw* of the same shape, to clap over the glasses at night, to prevent this accident. Storms.

Others make *Bells* of *Earth*, but I do no way approve of this invention, for it is not possible that the *Sun* should sufficiently penetrate this *earth*, as it doth the *Glass*: They may pretend them for the *night* onely and to prevent *hail*, and that indeed with better reason. Bells.

If you perceive your plant to languish, and not improve, water it within halfe a foot of its roote, with water wherein *Pigeons* dung has been steeped.

Your *Melons* now reasonable strong, choose out the *prime* shoots (which will be in number equal to your *seeds*) the rest you must Pruning.

geld

geld and prune off, and when you perceive three or four *Melons* knotted upon one ſhoot, you ſhall *ſtop* that *vine* pinching a knott *above* that of the *fruit*, then extend all the other *ſhoots* of your *plants*, ſpreading them upon every part of your *Bed*, that they may nouriſh the *fruit* with more eaſe, which when it is grown as big as your *fiſt* you ſhall forbear to *water* any longer, unleſs it be in ſome exceſſive dry ſeaſon, when you perceive the leaves burn, and that the *plant* it ſelf *ſcorches*; in ſuch caſe, you may refreſh every languiſhing *foot* with a little water.

You muſt place a *Tyle* under every *Melon*, the better to faſhion them, and advance their *maturity* by the reflection of the *Sun* from it, and this is a thing which cannot be ſo well upon a *dung-bed*, (in which ſome *Tranſplant* and force them) beſides they will be much *Dryer*, and

and leſs participate of the loathſome *quality* of the *dung*.

You ſhall never ſuffer any ſmall new *ſhoot* or *ſtring* to draw away the *Sap* from your leading plant, but *nip* it off immediately, unleſs it be that your *fruit* lies naked, and too much expoſed, and that it ſtand in need of any leaves to *accelerate* its growth & preſerve it in temper.

The ſecond *Method* of *Tranſplanting Melons*, is to make, neer the end of *Summer*, trenches of about 2 foot deep, and four foot large, (as they do in *Anjou*) leaving a ſquare of three foot between each of them, to caſt the *mould* upon, which you muſt form into a *ridge* ſomewhat round, in form of an *Aſſes-back*, by which name the French call them. Then you ſhall fill the *trench* with good *dung*, and very rotten *earth*, *ſcourings of ditches*, which has lain two or three years *mellowing* in the rains and froſts. Tranſplanting.

Then

Season. Then in *March* when the *Winter* has ſufficiently ripened the foreſaid earth, you ſhall ſtir and mingle that which lyes in the *ridge* with the *ditch-ſcouring*, adding to it *new dung* well conſumed, and ſo fill up your *trenches* with this mixture, and let it be kept well weeded till the ſeaſon that you *tranſplant* your *Melons* on it, as I have before inſtructed you.

Tranſplanting. There is yet a *third* faſhion a great deal more eaſie then this, and which I have found as ſucceſsful, as any of the former two, and which hath afforded me ſtore of excellent and high taſted *Melons* every year, (but attribute the principal cauſe of it, to the goodneſs of my *ſoil* which is *Sandy*, but richly *improv'd* by a long *cultivation.*) There is no more difficulty in the buſineſs, then to give the ground three or four dreſſings *before* and *after Winter*, and at the time of *Tranſplanting* to

make

make *pits* in the middle of the *beds*, which you must fill with a *bushel* of the mould, and half *dung*, of an old *hot-bed*, and in this to set your *plants* after the manner I have taught you.

There are a world of curiosities in transplanting of *Melons*, some place them in vessels of earth, pierced full of holes, and filled with excellent mould, and so change their beds when they are over-chilled, others in baskets of the same shape, and some again, are so nice about them as would weary the most laborious Gardiner.

Watring. If during the excessive *heats* you perceive that your *Melons* suffer for want of refreshment, and *scald* (as they term it) it will be good to afford a watring to every *root*, but this only in case of extream necessity, and very rarely.

Gathering. To know when your *Melon* is fit to be *gather'd*, you shall perceive him to be ripe when the *stalk* seems

as

as if it would *part* from the *fruit* when they begin to *gild* and grow Yellow underneath, when the small *shoot* which is at the same knot *withers*, and when approching to the *fruit*, you be *saluted* with an agreeable *odor*. But such as are accustom'd and frequent the *Melioneres* judge it by the *eye*, observing only the change of their *colour* and the intercostal yellowness, which is a sufficient *index* of their maturity.

Those *Melons* which are full of *Embrodery* and *Characters* are commonly twelve or fifteen dayes a fashioning, e're they be perfectly ripe. The *Morins* grow yellow some days before they be fit to gather.

For their *gathering*, let it be according as they *turn*; If to be conveyed far off, you shall gather him instantly upon his first change of *colour*, for they will finish their ripening by the *way*. But if he be *spent* immediately, gather them

through

brough-ripe, putting them into a *bucket of Water* drawn new out of the well, and let them refresh themselves there, as you would treat *bottles of Wine*, since coming newly from the *Melonieres*, they are *sun-heated*, and nothing so quick and agreeable to be eaten.

Others which you must gather as fast as they *ripen* may be laid upon a *board* in some *cool* place, and *spent* according to their *maturity*.

You shall remember to leave the *joynt* which holds to the *stalk* of every *Melon*, with two or three *leaves* for *ornaments*, and be carefull not to break off the *stalk*, lest the *Melon* languish, (as a *cask* of Wine *unbunged*) and loose the *richness* of its gusto.

You must not think it much to *visit* your *Meloniere* at the least *four times* a day when your *Melons* begin to ripen, lest they pass their

Visiting and care.

prime, and loſe of their *tempting*, becoming *lank* and flaſhy.

Choice. To chooſe a perfect good *Melon*, it muſt neither be *too green* nor *over-ripe*; let him be well *nouriſhed*, and have a *thick* & *ſhort ſtalk*, that he proceed of a *Vigorous plant*, not *forced* with too great heat, *Weighty* in the *hand*, firm to the *touch*, *dry*, and of a *Vermilion hue* within. Laſtly that it have the flavor of that pitchy mixture wherewith Seamen dreſſe their cordage.

Seeds. Remember to reſerve the *ſeeds* of all ſuch *Melons* as you found to be excellent and the moſt early, (as before I advertis'd you) preſerve them carefully, taking thoſe which lodged at the ſunny ſide, they are better at two or three years old then at one.

Cowcumbers. Cowcumbers are ſown and raiſed upon the ſame *bed*, and at the ſame time with *Melons*; having before *imbibed* the *ſeeds* in either *cow* or *breaſt milk*;

milk. There are of *white* and *green*, which they call *Parroquets*: You shall forbear to gather some of your fairest whitest, longest, and earliest *fruit*, but leave them for *seed*, letting them ripen upon their own *Stalks* as long as the *plant* continues, which will be till the first *frosts*: As for the *Parroquets*, they may all be *spent*, since the *seeds* of the white *Cowcumbers* do sufficiently *degenerate* into them.

They are *transplanted* also as *Melons* are, both in *beds* and in open ground, but they must be exceedingly *watered*, to make them produce abundantly; The *vines* and superfluous shoots must be *guelded*, the *false flowers* which will never *knot* into *fruit* are to be nipped off.

The first colds bring the Milk dew upon them, which is when the leaves become white and mealy, a sign that they are neer their destruction.

Gather them according to your

ſpending, for they will grow bigger every day, but withal, *harder*, and the *ſeeds* more *compacted* renders the fruit leſs agreeable to the taſt: They are then in *perfection* a little before they begin to grow yellow.

Pumpeons. *Pumpeons* are raiſed alſo upon the *hot-bed*, and are removed like the former, but for the moſt part upon plain ground: being placed in ſome ſpacious part of your *Garden* becauſe their *ſhoots* and *tendrels* ſtraggle a great way before they *knit* into fruit.

Tranſplanting. When you *tranſplant* them make their *pits* wide enough aſunder, twelve foot or thereabout, and lay two *buſhels* of rich *ſoyle* to every *plant*; becauſe of the ſtrength of the *plant*; *Water* them abundantly.

Gathering. The time of *gathering* them is in their perfect *maturity*, which is about *Auguſt*, nor do they ſpoil at all by lying upon the earth, but become daily *riper* by it.

When

When the first *cold* begins to come, *gather* them in a Morning and heape them one upon another, that they may dry in the *Sun*, and afterwards carry them into some temperate *Roome* upon *boards*, where let them lye without *touching* one another: above all, preserve them from the *frost*, for that will immediately perish them.

If you have plenty, and abound, you may put it into your ordinary *House-hold bread* or that of your own *table*. But first you must *boyle* it after the same manner as you prepare it to *Fry*, only a little more *tender*, then drain the water from it, and wet your *flower* with this *mash*, and so make your bread. It will be of better colour, and better relish being a little *Dow*, and is very wholesome for those who stand in need of refreshment.

There is a small kind of *Pumpeon* which knots into fruit neer the foot

without trailing, and bears abundantly: they must be *guelded* leaving none but the fairest.

Potirons. a kind of round Pumpeon or Citroyil.

* *Potirons* white and coloured, *Priest-capps*, *Spanish trumpets*, *Gourds*, and the like, are to be ordered as you doe *Pumpeons*, with this only *difference*, that some of them would be *staked*, and not suffered to *ramp* upon the ground.

Seeds.

The *seeds* of these, as also of *pumpeons*, are to be saved, as you spend their fruite, but it must be carefully cleansed and dried in the *air*, and secured from *mice* which devour these seeds as well as those of *Melons* and *Cowcumbers*.

SECT.

SECTION II.

Of Artichocks, Chardons, and Asparagus.

THE *Artichock* is one of the most excellent Fruits of the *Kitchen Garden*, and recommended not only for its goodneſſe, and the diverſe manners of *cooking* it: but alſo for that the fruit continues in *Seaſon* a long time. Artichokes

Of theſe there are *two ſorts*, the *Violet* and the *Green*. The *Slips* which grow by the ſides of the old *Stubs*, ſerve for *Plants*, which you muſt ſet in very good ground. deep dunged, and dreſſed with two or three manures.

When the *Froſts* are entirely paſt, in *April* you ſhall plant the *Slips*, having ſeparated them from the *Stem* with as much root as you Planting.

can, that they may *take* the more eaſily, and if they be ſtrong enough, they will bear *Heads* the *Autumn* following.

You ſhall plant them four or five foot diſtant one from another, according to the goodneſs of the *Soil*; for if it be *light* and *ſandy*, you may plant them cloſer; if it be a ſtrong ground, at a greater diſtance to give *ſcope* to the *leaves*, which with the *fruit* will come fairer and bring forth more double ones.

They ſhall need no other *Culture* before *Winter*, then to be dreſs'd and weeded ſometimes.

You ſhall cover them in *Winter* to preſerve them from the *Froſt*; and to do this, they order them after divers manners; ſome cutting all the *Plants* within a foot of the ground, and gathering up the reſt of the leaves, (as they do to *blanch Succory*) think it ſufficient to make it up in form of a *Mole-hill*, leaving

out

out at the top, the extreams of the leaves, about two fingers deep to keep the *Plant* from ſuffocating; and then covering them with long dung preſerve them thus from the *Froſts*, and hinder the rain from rotting them.

Others make *trenches* 'twixt two *ranges*, and caſt the *earth* in long bankes upon the *plants*, covering them within two fingers of the *tops*, as I ſhewed you above: And there be ſome which onely put *long dung* about the *plants*, and ſo they paſs the *winter* very well: All theſe ſeveral faſhions are good, and every man abounds with his particular reaſon.

Onely be not over *early* in earthing them, leſt they grow rotten, but be ſure that the great *froſts* do not prevent and ſurpriſe you, if you have many to govern. If you deſire to have fruit in *Autumne* you need onely cut the *Stem* of ſuch as have born fruit in the *Spring*, to hinder them

Earthing.

them from a ſecond *ſhoot*. And in *Autumn* theſe luſty *Stocks* will not faile of bearing very faire *heads*, provided that you *dreſſe* and *dig* about them well, and water them in their neceſſitie, taking away the *ſlips* which grow to their *ſides*, and which draw all the ſubſtance from the *plants*.

The *Winter* ſpent, you ſhall uncover your *Artichocks*, by little and little, not at *once*, leaſt the cold *ayr* ſpoyl them, being yet tender, and but newly out of their warm *beds*: and therefore let it be done at *three times*, with a four days *interval* each time, at the *laſt* whereof, you ſhall dreſſe, dig about and trim them very well, diſcharging them from moſt of their *ſmall ſlips*, not leaving above three of the ſtrongeſt to each *foot* for bearers.

Chard. To procure the *Chard* of the *Artichocks* (which is that which growes from the roots of old *plants*) you ſhall

ſhall make uſe of the old *ſtemmes* which you do not account of. For it will be fit to renew your whole *plantation* of *Artichocks* every *five-year*, becauſe the *plant* impoveriſhes the earth, and produces but ſmall fruite.

The firſt *fruites* gathered, you ſhall pare the *plant* within half a foot of the ground, and cut off the *ſtemm* as low as you can poſſible; and thus you will have luſty *ſlips*; which grown about a yard high, you ſhall bind up with a *wreath* of long *ſtraw*, but not too cloſe, and then *inviron* them with *dung*, to *blanch* them. Slips.

Thus you may leave them till the great froſts before you gather them, and then reſerve them for your uſe in ſome *Cellar* or other place leſſe cold.

But it is beſt to gather them from time to time as you ſpend them, beginning with the *largeſt*, and ſparing Gathering

the

the reſt, which will ſoon be ready having now all the nouriſhment of the *plant.*

Spaniſh Chardon. The *Spaniſh Chardons* are not ſo delicate to govern, as thoſe of the *Artichocke*, nor produce they *chards* ſo ſweet and tender: they are to be tyed up after the ſame manner to make them white.

They ſpring of *ſeeds*, and are *tranſplanted* in *ſlips.* The flowers of theſe *chardons* which are little *violet colour'd beards*, being dryed in the *Air*, will ſerve to *turne milk* withal, and make it *curdle* like *rennett:* The *Spaniard* and *Languedocians* uſe it for that purpoſe.

Aſparagus *Aſparagus* are to be raiſed of *ſeeds* in a *bed* apart, the ground prepared before with divers *diggings*, and well *dunged:* at the end of two years you may take up the roots and *tranſplant* them.

To lodge them well, you muſt make *trenches* four foot large, and

two

two in depth (leaving an intervall of four foot wide 'twixt the *trenches* to caſt the mould on which you take out of them) and make them very *levell* at bottom, the earth caſt in round banks on both ſides; beſtow a good dreſſing upon the bottoms of your *trenches* mixing the *mould* with fine rich *dung*, which you muſt lay very even in all *places*. This done, plant your *Aſparagus* by *line* at three foot diſtance, placeing two *roots* together; You may range the firſt at the very edg of the *trench*, for that when you dig up the *Alleys*, you may in time reduce them to a foot and a half wide, caſting the earth upon the *quarters*, and then cutting above a foot large on either ſide of your *Aſparagus*, where the earth was heaped up, your plants will ſhoot innumerable *roots* at the ſides of the *Alleys*.

You ſhall *plant* a third *range* in the midſt between the *two* which we

we have named. It will be expedient to place them in *Croſſe ſquares*, that the *rootes* being at a convenient diſtance they may extend themſelves through all the bed.

Some *curious* perſons put *rammes horns* at the bottom of the *trench*, and hold for certain, that they have a kind of *ſympathy* with *Aſparagus*, which makes them proſper the better, but I refer it to the experienced.

Dreſſing. They will need dreſſing but three times a year. The firſt when the *Aſparagus* have done growing: The *ſecond* at the beginning of *Winter*, and the *laſt*, a little before they begin to *peep*: at every one of theſe *dreſſings*, you ſhall ſomething fill, and advance your *beds* about four fingers high with the earth of your *Alleys*, and over all *this* ſpread about two fingers thick of *old dung*.

Three years you muſt forbear to *cut*, that the *plant* may be ſtrong, not ſtubbed, for otherwiſe they will

will prove but ſmall. And if you ſpare them yet four or five years longer, you will have them come as big as *Leeks*, after which time, you may *cut* unceſſantly, leaving the leaſt to bear *ſeed*, and that the plant may fortifie.

During theſe *four years*, obſerving to give them the ſeveral *dreſſings*, as I have declared, your *bed* will fill, and *your paths* diſcharged of their *mould*, you may dig them up, and lay ſome rich *dung* underneath.

You know that the *plants* of *Aſparagus* ſpring up and grow perpetually, and therefore when the mould of your *Alleys* is all ſpent upon the *bed*, you muſt of neceſſity bring earth to ſupply them, laying it upon the *bed* in ſhape like the *lid* of a *trunk*, otherwiſe they will remain naked, and periſh.

When you cut your *Aſparagus*, remove a little of the *earth* from about Cutting.

bout them, leſt you wound the others which are ready to peep, and then ſet them as low as you can conveniently, but take heed that you do not offend thoſe that lye hid, for ſo much will your detriment be, and it will *ſtump* your plant.

Such as you perceive to produce onely *ſmall ones*, you ſhall *ſpare* that they may grow bigger, permitting thoſe which ſpring up about the end of the *ſeaſon* in every *bed*, to run to *ſeede*, and this will exceedingly repayr the hurt which you may have done to your plants in reaping their fruit.

SECT. III.

Of Cabbages and Lettuce of all ſorts.

Cabbage. THere are ſo many ſeveral ſorts of *Cabbages*, that you ſhall hardly reſolve to have them all in your *Garden*,

Garden, for they would employ too great a part of your ground; and therefore it will be beſt to make choyce of ſuch as are moſt agreeable to your *taſte*, and that are the moſt *delicate* and eaſieſt to boyle, ſince the *ground* which produces them, and the *water* which boyles them, renders them either more or leſſe excellent.

We have *ſeede* brought us out of *Italy*, and we have ſome in *France*, thoſe of *Italy* are the *Coleflower*, thoſe of *Rome*, *Verona*, and *Milan*, the *Boſſe*, the *long Cabbage*, of *Genoa*, the *curled* and others. Seed.

In *France* we have the ordinary *headed Cabbage* of ſeveral ſorts, and ſome that do not *head* at all, and therefore I think it neceſſary to treat here particularly of them all, as briefly as I can.

I will begin with *Coleflowers* as the moſt precious: they bring the *ſeede* to us out of *Italy*, and the *Italians* receive it from *Candia* and Cole-flowers.

other *Levantine* parts, not but that we gather as good in *Italy* and *France* also; but it does not produce so large a *head*, and is subject to *degenerate* into the *bosse cabbages*, and *Nauets*, and therefore it were better to furnish one self out of the *Levant* either by some *friend*, or other *correspondent* at *Rome*: The *Linnen-Drapers* and *Millaners* of *Paris* can give you the best directions in this affair, which *traffick* in those places for *Linnen*, *Lace*, and *Gloves*.

Seed.

To discover the goodness of the *seed* (which is the newest) it ought to be of a lively *colour*, full of *oyle*, exactly round, neither *shrivled*, *small* or *dried*, which are all *indications* of its *age*, but of a *brown hue*, not of a *bright red*, which shews that it never ripened kindly upon the stalk.

Sowing.

Being thus provided with good *seed*, sow it as they do in *Italy* or *France*. The *Italians* sow it in *cases* and shallow *tubes* in the full *moon* of *August*,

guſt; It comes ſpeedily up, and will be very ſtrong before *Winter*: when the *Froſts* come *remove* them into your *Cellar*, or *Garden-houſe*, till the *Spring*, and that the *Froſts* are gone, and then *tranſplant* them into good mould; thus you ſhall have *white*, very fair *heads*, and well conditioned before the great heats of *Sommer* ſurprize them.

The *Italians* ſtay not ſo long, as till their *heads* have attained their utmoſt growth, but pull them *up* before, and lay them in the *Cellar*, *interring* all their *roots* and *ſtalks* to the very *head*; ranging them ſide by ſide and ſhelving, where they finiſh their *heads*, and will keep a long time; whereas if they left them abroad in the ground, the heats would cauſe them run to *ſeed*.

The *French* are ſatisfied to have them by the end of *Autumn*, keeping them to eat in the *Winter*: not but that (being early raiſed) they

have ſome which *head* about *July*; but the reſt grow hard and tough by reaſon of the extream heat, and improve nothing for want of moyſture, producing but ſmall and trifling *Heads*, and moſt commonly none at all. And therefore I counſel you to ſow but a few upon your firſt *Bed* in the *Meloniere* thinly, ſowing them in *lines* four fingers aſunder, and covering them with the mould; Two or three ridges ſhall abundantly ſuffice your ſtore.

Towards the end of *April*, when your *Melons* are off from their beds and *tranſplanted*, you may renew your ſowing of *Coleflowers*, (as you were taught before) theſe will *head* in *Autumn*, and muſt be preſerved from the *Froſts*, to be ſpent during the *Winter*.

Removing. You muſt ſtay before you remove them till the leaves are as large as the *Palme* of your hand, that they may

may be ſtrong. Pare away the *tops* of them, and earth them up to the very *necks*, *that is*, ſo deep that the top leaves appear not above three fingers out of the ground, or to be more *intelligible*, you ſhall interr them to the laſt and upmoſt *knot*; Moreover you muſt hollow little *Baſins* of about half a foot *Diameter*, and four fingers deep at the foot of each *ſtalk*, that the moyſture may paſſe directly to the *Root* when you water them, it being unprofitably employed elſewhere.

The juſt *diſtance* in *tranſplanting* is three foot aſunder; two ranges are ſufficient for each *Bed*: But be careful to keep them weeded & dug as often as they require it, till the *leaves* cover the ground, and are able to choke the weeds that grow under them. Tranſplanting.

If you make *Pits* in the places where you remove them, and beſtow

ſome good Soil (as I deſcribed in *Melons* and *Cucumbers*) they will the better anſwer your expectations, for they will produce much fairer heads.

Cabbage. All ſorts of *Cabbages* whatever they be, muſt be careſully watred at firſt, for a few dayes after their Watring. planting that they may take the better *root*, which you ſhall then perceive, when their leaves begin to *erect*, and flag no longer upon the ground.

Sowing. All kinds of *Cabbages* are to be *ſown* upon the *Melon bed*, whilſt the heat remains, that they may chek and ſpring the ſooner, ſowe them therefore very *thin* in *travers* lines croſs your *Melon* bed.

In *April* you ſhall ſowe freſh upon the ſame bed and place where your *Melons* and *Cucumbers* ſtood.

Birds. Now foraſmuch as the *Birds* are extreamly greedy to devour their *ſeeds* as ſoon as they peep, becauſe they

they bear the *husk* of it upon the tops of their leaves; I will teach you how you may preſerve them. Some ſpread a *Net* over the *Beds*, ſuſtaining it half a foot above the ſurface: others ſtick little *Mills* made of *Cards*, (ſuch as Children in play run againſt the winde with) and ſome make them with thin *Chips* of *Firre*, ſuch as the *Comfit-makers* boxes are made withal, tying to the tree or *Pole* which bears it ſome *Feathers*, or thing that continually trembles; this will extremely affright the *Birds* in the day time, and the *Mice* in the night; for the leaſt breath of *winde* will ſet them a whirling, and prevent the miſchief.

There breeds beſides in theſe beds a winged Inſect, and *Palmer-worms*, which gnaw your ſeeds and ſprouts: To deſtroy theſe *Enemies*, you ſhould place ſome ſmall *veſſels*, as beer-glaſſes, and the like, ſink- Wormes.

ing them about three fingers deeper then the ſurface of the *bed*, and filling them with *water* within two fingers of the *brim*, and in theſe they will fall and drown themſelves as they make their *ſubterranean* paſſages.

Large ſided cabbages.

The *large ſided Cabbages*, ſhall not be ſowne till *May*, becauſe they are ſo tender; and if they be ſtrong enough to be removed by the beginning of *July*, they will head in Autumn: To my *Guſto* there is no ſort of *Cabbage* comparable to them, for they are ſpeedily *boyled*, and are ſo delicate, that the very groſſeſt part of them melts in ones mouth: If you eat broth made of them, Faſting, with but a little *bread* in it, they will gently *looſen* the belly, and beſides, whatever quantity of them you eat, they will never offend you; Breifly,

'tis

tis a ſort of *Cabbage*, that I can never ſufficiently commend, that I may encourage you to furniſh your *Garden* with them rather then with many of the reſt.

Of the *White headed Cabbage*, thoſe which come out of *Flanders* are the faireſt, and of theſe one of the *heads* produced in a rich mould hath weighed above *fourty pounds*. White cabbage.

Thoſe of *Aubervillieres* are very free, and a delicate meat.

There is another ſort of *Cabbage* ſtreaked with *red veines*, the ſtalk whereof is of a *purple colour* when you plant it, and they ſeem to me, the moſt natural of all the reſt, for they *pome*, cloſe to the ground and ſhoot but few leaves before they are headed, growing ſo extreamly cloſe, that they are almoſt flat at top.

The

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The

Red Cabbage. The *red Cabbage* should likewise have a little place in your *Garden* for its use in certain diseases.

Perfumed Cabbage. There is yet another sort of *Cabbage*, that cast a strong *muskie Perfume*, but bear small *heads*, yet are to be prized for their excellent odor.

The pale *tender Cabbages* are not to be sown till *August*, that they may be removed a little before the *Winter*, where they may grow and furnish you all the winter long, and especially during the greater *Frosts*, which do but soften, mellow, and render them excellent meat.

* *A long excellent Cabbage.* They plant also all those *Italian* kindes, of which the * *Pancalieri* are most in esteem, by reason of their perfum'd relish.

Planting. To plant all these sorts of *Cabbages*, the ground deeply trenched and well dunged *beneath*; you shall tread it out into beds of four foot large; and within a foot of the margent,

you

you ſhall make a ſmall *trench*, four fingers in depth, and of half a foot large, *angular*, at the bottome, like a *Plough-Furrow* new turned up: In this *Trench* (towards the Evening of a fair day) you ſhall make holes with a *Setting ſtick*, and ſo plant your *Cabbages*, ſinking them to the neck of the very tendereſt leaves; having before pared off their *Tops*. Place them at a convenient diſtance, according to their bigneſs and ſpreading; then give them diligent *Waterings*, which you ſhall pour into theſe furrows only; ſince it would be but ſuperfluous to water the whole bed.

A man may *tranſplant* them confuſedly in whole quarters, eſpecially the paler ſort, for the froſts; but it is neither ſo commodious as in *beds* for the eaſe of watring them, nor for the diſtinction of their *ſpecies*: Be careful to take away all

all the dead leaves of your *Cabbages* as well that they may look handsomely, as to avoid the ill *sents* which proceed from their corruption which breeds and invites the *Vermine*, *Snail*, *Frogs*, and *Toads*, and the like which greatly endamage the *Plants*.

Seed. When their *heads* and *pomes* are formed, if you perceive any of them ready to run to *seede*, draw the plant half out of the ground, or tread down the *Stem*, till the *Cabbage* inclines to one side; this will much impede its *seeding*, and you may marke those *Cabbages* to be first spent.

For the *seeds*, reserve of your best *Cabbages*, *transplanting* them in some warm place, free from the *Winter* winds, during the greater frosts, and covering them with *Earthen Pots*, and warm soyl over the pots: But when the weather is *mild*, you may sometimes shew them

the

the air, and *reinvigorate* them with the *sun*, being careful to cover them again in the evening, least the frost surprise them.

Others you shall preserve in the *house*, hanging them up by their *rootes* about a *fortnight*, that so all the *water* that lurks amongst the leaves may drop out, which would otherwise rot them. That season past bury them in ground half way the *stalk*, ranging them so neer as they may touch each other.

For those which arrive to no *head* you need onely remove them, or leave them in the places where they stand; they will endure the *Winter* well enough, and run to *seed* betimes.

When the *seed* is ripe (which you will know by the drineſſe of the *swads*, which will then open of themselves) you shall gently pull up the *Plant*, drawing it by the *stalks*, and lay them aslope at the foot

foot of your *Hedges* or *Walls* to dr
and perfect their maturity: but
will not be amiss to fasten the
with some small twig of an *Ozi*
for fear the *Winde* fling them dow
and disperse a great deale of t
Seeds.

Season of sowing. In *August* you shall sowe *Cab*
bages to *head*, upon some bed by i
self, there to pass the *Winter*, as i
a *Nursery*, till the *Spring*, whe
you must plant them forth in th
manner I have already taught: an
by this means you will have *headi*
Cabbages betimes, especially pro
vided that you be careful in wel
ordering them.

Insects. There are several little *Animal*
which gnaw and indammage *Ca*
bages, as well whilst they are ye
young and tender, as when they be
arrived to bigger growth; as a cer
tain *green hopping Flie*, *Snails*, *Ants*,
the great *Flea*, &c. The best expe
dient I finde to destroy these *Insects*,

the frequent watering, which
aſes them away, or kills them:
or during the great heats, you ſhall
e your *Cabbages* dwindle and pine
way, every day importun'd by theſe
nimals.

At the *full* of the *moon* every
oneth, if the weather be fair, it is
ood to ſowe your *Cabbages*, that you
ay prevent the diſorders, which
heſe *Devourers* bring upon them:
nd you may do it without expence,
y ſowing them upon the borders
nder your *Fruit Trees*, which you
uſt frequently *dig*, and beſides the
waterings which you muſt beſtow
upon your young *Plants*, will won-
derfully improve your *Trees*.

There is a curious ſort of *Cab-
bages*, which bear many *heads* upon
the ſame *ſtalk*, but they are not ſo
delicate as the other.

When you have cut off the *heads*
of your *Cabbages*, if you will not ex-
tirpate the *Trunk*, they will produce
ſmall

small *sets*, which the *Italians* call *Broccoly*, the French *des Broques*, and are ordinarily eaten in *Lent in Peaſe-Pottage*, and * *Intermeſſes* at the beſt Tables.

* *Small diſhes of ſeveral things which ſtand twixt the greater to garniſh the table.*

There are almoſt as many ſorts of *Lettuce* as there be of *Cabbages*, and therefore I have ranged them together in the ſame *chapter*.

Lettice.

For ſuch as *harden* and grow into *heads*, we have the *Cabbage Lettuce*, and a ſort that bears divers *heads* upon the ſame *ſtalk*.

The *Cockle Lettuce*, the *Genoa*, *Roman* and the *curled lettuce*, which *pome* like *Succory*.

Others that grow not ſo *cloſe*, as a ſort of *curled lettuce* and ſeveral other *ſpecies*: Others which muſt be *bound* to render them *white*, ſuch as the *Oak-leafed*, the *Royal* and *Roman*.

Sowing.

Lettuce may be ſown all the year long, *Winter* excepted: for from the time that you begin to ſow them upon

upon your first *Bed* (as I have described it in the *Article* of *Melons*) to the very end of *October*, you may raise them.

To make them *pome* and *head* like a *Cabbage*, you shall need onely to *transplant* them, half a foot or little more distant, and this you may do upon the *borders*, under your *Hedges*, *Trees*, and *Palisades*, without employing any other quarter of your *Garden*. Transplanting.

During the excessive *heat* of the year, it will be difficult to make them *head*, unlesse you water them plentifully, because the *Season* prompts them to run to *seed*.

Those of *Genoa* are to be preferred before all others, by reason of their *bigneſſe*, and for that they will endure the *Winter* above ground, being *transplanted*, or you may make use of them in *Potage*, and for that they furnish you with heads from the very end of *April*.

For such as do not come to *head* at all you need only sow them, and as they *spring*, to *thin* them (that is *extirpate* the superfluous) that those which remain may have sufficient scope to *spread*: some *transplant* them, but it is loft labour, the Plant being so easily raised.

Roman lettuce. The *Lettuce-Royal* would be removed at a *foot* or more distance, and when you perceive that the plants have covered all the ground, then in some *fair day*, and when the morning *dew* is vanish't you

Heading. shall *tie* them in two or three several places one above another, which you may do with any *straw*, or *raw-hemp*, and this several times, *viz.* not *prematurely*, as they *stand*, but choosing the *fairest* plants *first*, to give *roome* and *ayr* to the more feeble, and by this means they will *last* you the longer: The *first* being

ing *blanched*, and ready before the other are fit to bind.

If you would *blanch* them with more expedition, you shall cover every plant with a small earthen pot fashioned like a *Gold-smiths crucible*, and then laye some *hot soyl* upon them; and thus they will quickly become white. Blanching.

Lettuce-seed is very easily gathered, because the great heats cause it to spring sooner up then one would have it, especially the earliest sowne. Pull them therefore up as soone as you perceive that above halfe of their *flowers* are past, and lay them a ripening against your *hedges*, and in ten or twelve dayes they will be drie enough to rub out their seed betwixt your *hands*, which being cleansed from the *husks* and *endure*, preserve, each kind by it selfe. Seed.

SECT. IV.

Of Roots.

Roots. Parſnep.

THe Red *Beet*, or Roman Parſnep, as the greateſt, ſhall have the preheminence in this *Chapter*. They ſhould be placed in excellent ground, well *foyl'd* and *trenched*, that they may produce long and fair *roots*, not *forked*; for if they do not encounter a bottom to their liking, they ſpread indeed at *head*, but have always a *hole* in the middle, which being very profound, renders them tough and full of *fibres*, to the great detriment of their *colour*, which makes them deſpiſed. And therefore, if, to avoid the expence, you do not *trench* your *Garden*, you muſt of neceſſity beſtow two *diggings* one upon another, as I ſhall here teach you, a *diminutive* only of *trenching*.

You

You must dig a *Furrow* all the length of your *Bed*, a full foot deep, and two foot large, casting the earth all at one side, then dig another course in the same *trench*, as deep as possible you can, without casting out the mould: afterwards sling in excellent *Dung*, fat and rich, which must lye about four fingers thick; and for this the *Soyl* of *Cows* and *Sheep*, newly made after *fothering* time is past, is the best. When this is done, dig a second *trench*, casting the first mould upon this *Compost*, and lay dung upon that likewise; then dig the *next*, and cast *Soyl* upon *that*, as you did upon the *first*, and so continue this till you have *trenched* the whole *Bed*. Your last *Furrow* will be but a single depth, for which you may consider of three expedients, and take that which best pleases you, and which will cost you least to fill; or else you may

fetch the earth which you took out of the first *trench*, and fill it up even setting your Level on, or leaving it void to cast your *weeds* into where they will consume and become good soyl, reserving so much earth as will serve to make the *Area* of the bed even at every dressing which you give it.

This manner of *good husbandry* is what I would have described before in the first *section* of the former *Treatise*, when I spake of *trenching* the ground, when I promised to shew how you should better and improve your *Garden* at less charge, and this I esteem sufficient for the raising of all sorts of *pot-herbs* and *pulse*.

Sowing. The *winter* intirely past, you shall sow your *Red Beets* either upon *Beds* making holes with the *setting Stick* fourteen or fifteen inches asunder, and dropping 3 *seeds* into every hole, or confusedly to be transplanted,

those

those which are not *transplanted* be subject to grow forked, but those which you thus remove, grow ordinarily longer and fairer, because you will be sure to choose the *likeliest* plants.

In *removing* the *plants* you shall practise the same rule that I shewed in *Cabbages*, excepting only, that you cut not off the *tops*. Removing.

A little before the *frosts* you shall *draw* them out of the ground, and lay them in the *house*, burying their *Rootes* in the *Sand* to the neck of the *Plant*, and ranging them one by another somewhat *shelving*; and thus another *bed* of sand, and another of Beets, continuing this order to the last. After this manner they will keep very fresh, *spending* them as you have occasion, and as they stand, and not drawing any of them out of the middle or sides for choyce. Housing.

Seed. For the *Seed*, you shall reserve of the best and fairest *Roots*, which you shall *bury* as you did the rest, to re-*plant* in the *Spring*, in some voyd place neer the borders of your *fruit-hedges*; because there you may stop its growth, which the winds would overthrow by reason of its overlopping, and poize; unless it be sustained: except that you had rather place them in some *Bed*, where you must support them with strong stakes for the purpose.

The *Grain* ripe, pull up the *Plants*, and tye them to your *Pole-hedg*, that they may dry and ripen with the more facility: then rub it out gently 'twixt your hands, and be sure to dry it well to preserve it from becoming musty.

Carrots. *Carrots* and *Parsneps* are to be governed like *Beets*; but are much more hardy, and easily endure the *Winter* without prejudice, till the *Spring*, when they run up to *seed*, and

and are then not to be eaten: and therefore you shall draw your provisions in the *Winter*, and preserve them for your spending, as you did the *Beets*.

There are *Carrots* of three *colours*, *yellow*, *white*, and *red*. The first of these is the most delicate, for the *Pot*, or *Inter-mess*: If you would have those that be very tender in *May* (as the *Picards* and those of *Amiens* have them, who put them in their *Pottage* instead of herbs) you must *soyl* the ground, and prepare it by good dressing before *Summer*. In *August* you shall sowe at the *decrease* of the *Moon*: They will spring before *Winter*, and when you cleanse them from *weeds*, you must *thin* them where you finde they grow confusedly, since you need not *transplant* them as you do your *Beets*. Season.

For the *Seed*, chuse the very prime and longest *Roots*; lay them all *Winter* in the *Cellar*, and set them Seed.

in

in the ground again at the *Spring* as you do *Beets*, that they may run to *seed*: and in case you leave any in the *ground*, they will easily pass the *winter* without rotting, and come to *seed* in their season: but it is best to draw them out, as I said, that you may cull the best for *propagation*; a Rule to be well observed in all sorts of *Plants*, if you be ambitious to have the best.

Salsifex. Garden *Salsifex* is of two sorts, the *common* is of a *Violet* colour, the *other* is *yellow*: This is the *Salsifex* of *Spain* which they call *Scorsonera*, they are different as well in *leaf*, as in *flower*: For the *Violet* have their leaf like the small five rib'd *Plantine*, and those of the *Yellow* are much larger.

It is but very lately that we have had this *Scorsonera* in *France*; and I think my self to be one of the first: 'Tis a *Plant* abundantly more delicious then the common *Salsifex*, and

and has preheminence above all other *Roots*, that it does not lye in the ground as other roots which become stringy and endure but a year: Leave these as long as you please in the *Earth*, they will dayly grow bigger, and are fit to eat at all seasons; though it yearly run up to *Seed*.

'Tis good to scrape off the brown *crusty* part of the *Rinde* (from whence they derive their name *Scorsonera*) and to let them *soak* a while in fair water before you *boyl* them; because they cast forth a little *Bitternesse*, which they will else retain, and that the common *Salsifex* is free of; which being simply washed, are boyled, and the Skin peeled off afterward. Dressing.

There are two seasons of *sowing*; in the *Spring*, and when the *Flower* is past; letting the seed flye away: for the more uniformity they are sown in *Lines* upon *Beds*; four Season.

ranks

rankes on a *bed*. When they blowe you muſt *Raile* about your *bed* with ſtakes and poles like a *pole-hedge*, for fear the *wind* breake their ſtalks and fling them down, to the great prejudice of your *ſeed*. But the common *ſalſifex* does *flower* before the *Spaniſh*.

Seed. To gather the *ſeed*, you muſt be ſure to viſit your *ſalſifex* four or five times a *day*, for it will vaniſh and flie away like the down or *Goſſemeere* of *Dandelyan*, and therefore you muſt be watchfull, to gether all the *beards*, and taking them with the tops of your fingers, pluck out the *ſeed* (as ſoon as ever you perceive their *heads* to grow *downy*) which you ſhall put into ſome earthen pot (which muſt ſtand ready, neer the *bed*, that you may not be troubled to carry it in and out ſo often) covering it with a tyle, to keep out the rain, &c.

There

There are three sorts of *Radishes*. The *Horse-Radish*, the *Black-Radish*, and the *Small ordinary eating Radish*. Radishes.

The *Horse-Radish* is a grosse kinde of food, very common in *Limoges* amongst the poorer people, who diversly *accommodate* them, by *boyling*, *frying*, and eating them with *oyle*, having first cut them in *slices* and soaked them in *Water* to take away their rankness. You may *sowe* them all *July* even to *three* times, that in case the *first crops* do not prosper, the *other* may. They affect a *sandy* ground well soyled, and turned up two or three times, and so they will come very fair, there are some that are as big as a *two penny loaf*. You must draw them out of the ground before the *frosts*, and conserve them in a warme place, as you do your *Turneps*. Horse-radishes.

For their *seed* you need only leave the fairest in the ground, which will passe the *Winter* well enough Seed.

and

and produce you their *seed* in their season: but the most certain way is to *transplant* some of the *biggest* as soon as the hard *Frosts* are past.

The *Black Radish* is little worth, but they are raised as the smaller are.

Small radish. The *Smaller Radish* or little *Rabon*, may be sown at every decrease of the *Moon*, from the time you begin your hot *Melon-Beds*, to the end of *October*. They are several wayes ordered: for if you desire them very fair, *transparent*, clean and long, you must when you sowe your *Melons* in some part of the *Bed* (whilst it yet remains warm) make Sowing. *holes* as deep as your *finger*, three inches distant from each other. In every of these *holes* drop in two *Radish seeds*, and covering them with a little *sand* leave the rest of the *hole* open: thus they will grow to the whole length of your finger higher then otherwise they would have

have done, and not put forth any *leaves* till after they are come up above the level of the *Bed*.

When your *Melons* are *transplanted*, you may sowe them upon their *beds*, and in other open ground, by even lines.

Let the *first sown* run to *seed*, and gather them when you first perceive their *Swads* below to open and shead: then lay them to ripen and drie along your *Hedges* as I instructed you before. The best *seed* which we have comes from the *Gardens* about *Amiens*; where amongst Seed.
their low grounds they raise that which is excellent. At their first coming up, they appear like the *wilde*: but after the fourth or sixth leaf they grow very lusty, provided they be well watered.

There are several sorts of *Turneps* Turneps.
which I shall not particularize; I shall onely affirme that the lesser are the best, and most agreeable

to.

to the taſt, the other being *ſoft*, *flaſh*, and *inſipid*.

Seaſon. You may *ſowe* them at *two ſeaſons*; at *ſpring*, and in the beginning of *Auguſt*. All the difficulty is in taking the right *time*, for if the weather prove *wet*, the ſeed will *burſt*, and not *ſprout* at all: If too *dry*, it will not *come up*, and therefore, if you perceive your *firſt* ſeaſon to faile, you ſhall give them a ſecond *digging* or *howing*, and ſowe anew. So ſoon as they come up and have two or four leaves, if the weather be very dry, the *Ticquet*, Vermine. winged wormes, and the *flea*, fall upon them and devoure them, and all your paines: therefore (as I ſaid) if you ſee your firſt to have failed, you muſt begin again.

To be excellent, they muſt not remain above *ſix-weekes* in the ground, leaſt they become *worm-eaten*, withered, ill meat, and full of ſtrings.

Houſe

Houſe them in *Winter* in your *Cellar*, or ſome other place where they may be exempt from the *froſt*, and without any other trouble, ſave laying them in heaps, or bunches. Houſing.

For the *ſeed* reſerve the biggeſt, longeſt, and brighteſt *roots*, which you ſhall *plant* in the *ground* at *ſpring*, and draw forth again when you perceive the *pods* to open; then ſet them a drying, and afterwards rub out the *ſeed* upon a *ſheet*, expos'd the remainder of the day to the *Sun* to exhauſt their moiſture; then, having well cleanſed it, reſerve it in ſome temperate place. Seed.

We will range *Parſly* alſo among the *roots*, though its leafe be the moſt in eſteem, and uſed in ſeverall diſhes, ſerving oftentimes inſtead of *Pepper* and *ſpice*. Parſly.

When the *froſts* are paſt, you ſhall *ſowe* the *greater* and *leſſer* ſort of *Parſly*, the *Pennach't*, and the *curled*, in ground deeply dug, and Season.

well ſoyled that it may produce long and goodly *roots*. Sow your ſeed upon your *bed* in each four *lines*, the mould made very *fine* and well raked: You may ſow *Leeks* over them, chopping them gently in with the *rake* only: when all is clear, cover the whole *bed* about two fingers thick with ſome *dung* of the *old bed*, as well to *amend* the ground, as to preſerve the *ſeeds* from being beaten out with the raine, your watring, and from burſting.

Now fine *Parſly-ſeed* lyes a moneth in the ground, before it comes up, the *leeks* will have time enough to ſpring and be ſufficiently ſtrong to be *removed*, and when you pull them up for this purpoſe, it will ſerve as a ſecond *dreſſing* and *weeding* to your parſly, and when by this means they are *grown*, you may thin them where you perceive the plants come up too thick, which will very much improve them.

Dreſſing

You

You may cut the leaves when evet you have need, without the leaſt detriment to the *plant*.

Leave the *rootes* in the ground for your uſe, becauſe they daily grow bigger, and that even all the *winter* long, how ever you'l do well to take as many up as you conceive you may need, leſt when the earth is hard *frozen*, you can procure none in caſe of neceſſity. rootes.

For the *ſeed*, let one end of your bed ſtand unpulled up till it is all *ripe*, which you muſt ſet a drying, as you did the others. Seed.

The *Skerret* comes of *ſeed* and of *plants*, but the beſt and faireſt of *plants*; and of theſe, thoſe which they bring from *Troyes* in *Champagne* are moſt eſteemed. Skerret.

To plant them, you muſt in ſpring, the ground well dug, and dreſſed, make four ſmall *rills* on each bed, two fingers deep, then make holes with the *dibber* at half inch diſtance,

setting in every hole two or three young *Slips*, which you may take from the old plants, being careful to water them at the beginning.

Spending. Draw them out of the ground according as you spend them, the rest which you leave will grow bigger, and in their *season* produce their *seed*.

Rampions *Rampions*, though it be a plant very agreeable to the *taste*, and which they have several wayes of *dressing*: Yet I will not spend time in teaching you how to order them, since they grow wild in sufficient quantity, and are not worth the trouble of raising.

Jerusalem Artichock *Jerusalem Artichocks* are round roots which come all in *knots*, and are eaten in *Lent* like the bottoms of other *Artichocks*: they need no great ordering, and if they be planted in good ground they will flourish exceedingly.

Seed. They are raised of *seed*, and planted in *roots*, bearing flowers, like

like a ſmall *Heliotrope*, in which there growes a world of *ſeed*. The *Phyſitians* ſay that the uſe of them is prejudicial to the *health*, and that they are therefore to be baniſhed from good Tables. Danger.

SECT. V.

Of all ſorts of Pot-herbs.

WE will begin with the white Beet or *Leeks* as being the greateſt of all the *Pot-herbs*, and of which there is more ſpent then of any of the reſt. Pot-herbs.

The *white Beet* or *Beet-Card* (for ſo ſome will call it in imitation of the *Picards*, who really merit the honour to be eſteemed the beſt and moſt curious *Gardiners* for herbs, before any other of all the *Provinces* of *France*: Be it that their ſoyle and *climate* produce more, or that Beet-leeks

they are more industrious. Their *Herbs* are a great deal more fair and large, then in other places. I have seen of those amongst them that have been of eight inches *Circumference*, or little lesse, and in length proportionable to their thickness) is to be sown at *Spring* when the *Frosts* are quite gone. You may make use of your *Hedg-borders* for this purpose, and when they come to have six leaves, you shall *transplant* them in ground that has been deeply *trenched* the *Autumn* before and lain mellowing all the *Winter*. Before you remove them, soyle the ground very well, and then giving it another digging, turn the dung into the bottom, then taking them out of your *Nursery beds*, cut off their tops and *transplant* them in *quarters*, two ranges in a *Bed*, and a yard distant, making a small *Trench* or Line, as I shewed before, concerning removing of *Cabbages*,

Season.

Transplanting.

loges, which I forbear to repeat to avoid prolixity.

If you would have them abound in fair *Cards*, you muſt keep them well *hoe'd*, *Weeded*, and *watred* when you perceive they need it.

You muſt not *cut* them when you gather, but pull them off from the *plant*, drawing them a little aſide, and ſo you ſhall not injure the *ſtalk*, but rather improve thoſe which remain: a little time will repair its loſs. Gathering

Plant not thoſe for *Cards* which you ſhall finde *green*, for they degenerate.

You may ſowe them all the *Summer*, that you may have for the *Pot*, and to *farce* ſuch as are tender: alſo at the end of *Auguſt*, which you may let ſtand all the winter as a Nurſery, and *tranſplant* at *Spring*, which will furniſh you with *Leeks* very early. Sowing.

There is a *Red Bete* if you deſire to have of them, for *Curioſity* rather Red Bete.

then for *use*, because they produce but small *Cards*, which being boyled, lose much of their *tincture*, becoming pale, which renders them less agreeable to the Palat, and to the Eye, then the white.

Seed. For the *Seed*, leave growing of the whitest and largest, without cropping any of their leaves, which you shall support with a good stake, lest its weight overthrow it, to the prejudice of the *Seeds*, which would then rot in lieu of ripening. Two *Plants* are sufficient to store you amply, which you shall pull up in fair weather (when, by the *yellowness* of the colour you shall judge it to be ripe) and lay a drying, afterwards rub out the *seeds* with your hands upon some cloth, and cleansing it from the *husks*, give it a second drying, lest it become *musty*; for being of a spongy substance, as the Red *Beets* are, it will continue a long time moyst.

There

There is another sort of *Beets*, which is called *Orache*, very agreeable to the taste, it is excellent in *Pottage*, and carryes its own *Butter* in itself: it is raised as the former is, excepting only that you may plant it neerer, and needs no transplanting, 'tis sufficient that it be weeded, and houed when there is cause. Orache.

There are several kinds of *Garden Succories*, different in leaf and bigness, but resembling in taste, and which are to be ordered alike. Succory.

Sow it in the *Spring* upon the *borders*, and when it has 6 leaves replant it in rich ground about 18 inches distance, paring them at the tops. When they are grown so large as to cover the ground, tye them up, as I instructed you before, where I treated of *Rom. Lettuce*, not to bind them up by handfuls as they grow promiscuously, but the strongest & forwardest at first, letting the other fortifie. I remit you thither to avoid repetition. Season.

It

It is in the second Section, *Art. Lettuce*, where you will also finde the manner of whiting it under earthen Pots.

Blanching. There is yet another fashion of *Blanching* it. In the great heat, when instead of heading you perceive it would run to *seed*, *hollow* the earth at one side of the *Plant*, and couch it down without *violating* any of the leaves, and so cover it, leaving out only the tops and *extremity* of the leaves, and thus it will become white in a little time, and be hindred from running to seed.

Those who are very *curious* bind the leaves gently before they *inter* them, to keep out the *Grit* from entring between them, which is very troublesome to wash out, when you would dress it.

Remember to couch them all at one side, one upon another, as they grew being planted, beginning with that which is neerest the end of the

Bed,

Bed, and continuing to lay them, the *ſecond* upon the *firſt*, and the *third* upon the *ſecond*, till you have finiſhed all the ranges.

I finde likewiſe two other manners of *blanching* them for the *Winter*; The firſt is at the firſt froſts, That you *tye* them after the ordinary way, and then at the end of eight or ten dayes, plucking them up, couch them in the bed, where you raiſed them from *ſeeds*, making a ſmall *trench* croſs the *Bed* the height of your *plant*, which will be about *eight inches*, beginning at one end. In this you ſhall range your plants *ſide* by *ſide*, ſo as they may gently touch, and a little ſhelving: this done, cover them with ſmall rotten *dung* of the ſame *bed*: Then make another *Furrow* for a ſecond *range*, in which order lay your plants as before, continuing this order till you have finiſh'd, and laſt of all cover the whole *bed* four fingers thick, with hot *ſoyl* freſh drawn

drawn out of the *Stable*; and in a short time they will be *blanched*. If you will afterwards cover the *Bed* with some *Mats* placed aslant, like the *ridge* of a house to preserve them from the *rain*, they will last a very long time without rotting. When you would have any of them for use, begin at the *last* which you buried, and, taking them as they come, draw them out of the *range*, and break off what you finde rotten upon the place, or that which has contracted any *blackness* from the dung, before you put it into your Basket of the *Kitchen*.

Housing. A second manner of preserving it, is, to *interre* it, as before, in *Furrows* of *Sand* in the *Cellar*, placing the *root* upmost, lest the *Sand* run in between the leaves, and you finde it in the *Dish* when they serve it. You need not here bestow any *Dung* upon them, it is sufficient that the *Sand* cover the Plant four fingers

fingers high, and when you take it out for uſe, before you *dreſs* it, ſhake it well the Root upmoſt, that all the *Sand* may fall out from the leaves. Take them likewiſe as they happen to lye in the *Ranges*.

There is a kinde of *Succory*, which hardens of it ſelf without binding, which is a ſmall ſort, but very much prized for its excellence.

For the *Seed*, leave of the faireſt *Plants* growing, and particularly ſuch as you perceive would *whiten* of themſelves, and *head* without tying. Let it well *mature*, though it a little over-ripen: ſince it is not ſubject to ſcatter and fall out as many others are. On the contrary, when being exceedingly dryed, you ſhall lay it upon the *Barn-floor*, you ſhall have much adoe, to fetch out the *Seeds* from the *heads*, though you thraſh it with a *Flail*. Seed.

Of

Endive. Of *Endive* or wilde *Succory*, some of it bears a *blew Flower*, others a *white*, it is to be governed like the *Garden*, but with less difficulty; for you need only sowe it in a small *Rill*, weeding, houing, and thinning it in due season.

Blanching. To *blanch* it, cover it only with reasonable warm *dung*, and drawing it out at the first appearance of Housing. *Frost*, keep it under *sand* in your *Cellar*, as you do other *Roots*: but first, it ought to be almost *white* of it self: The root is very much esteemed, which has made me dubious whether I should not have placed it amongst them, but I concluded it most properly reserved with the curled Succory in respect of their conformity, as well in growing, as in producing its *seeds*.

Sorrel. Of *Sorrel* we have very many kinds, the *Great*, the *Lazy*, &c. for as much as one leaf is sufficient for *Pottage*, being so prodigiously large,

large, that they have ſome leaves ſeven inches broad and fifteen or eighteen long: It is a ſort which has been tranſported out of the *Low-Countreys*, and I have had of the firſt.

A *ſecond* kinde is another large *Sorrel* reſembling *Patience.*

A *third* produces no *ſeed*, but is propagated from the ſmall ſide-leaves, which it ſhoots when it begins to ſpread in the ground.

A *fourth* is the *Small Sorrel* which we have had ſo long in uſe.

A *fifth* is the *round-leaved Sorrel*, large, and ſmall, which alſo does not *ſeed*, but is to be raiſed of the little *ſtrings* with which it o're-ſpreads the ground, and by little *tendrels* which grow about the *plant*, and which you may take up in *tufts* to furniſh your beds withal.

A *ſixth* is the *wild Sorrel*, frequently found upon the *up-lands*, and therefore not worth the paines to plant in *gardens*. Laſtly,

Laſtly, there is a *ſeventh* ſort, which bears a ſmall *triangular* leaf called *Alleluja*, it is very delicate and agreeable by reaſon of its *acidity*, like the other *ſorrel* for taſte, but excellent in *pottage*, *Farces* and *Sallades*, as being endowed with the ſame *qualities* and reliſh of the other *ſorrels*.

Sowing. You may ſow all thoſe ſorts which produce ſeed, after the *froſts*, in narrow *rills*, four in a bed, but be diligent to *weed* it, leſt it be overgrown; when it is a little ſtrong *thin* it a little, that it may the better proſper, and if you pleaſe, you may furniſh other *beds* with what you take away. But it is the beſt way if you would *tranſplant* it, to gather of the ſtrongeſt, and at the beginning of *Autumn* or *Spring* make borders apart: They doe well either way, continue long in perfection, even till ten or twelve years. But then it will be fit to remove

Tranſplanting.

move it, because the ground will be weary of being alwayes burthened with the same *plant*, and delights in diversity: besides the *rootes* crowding and pressing one another, cannot find sufficient substance to nourish and entertain them.

They must be *dug* at least *thrice* a year, which should be at the entry of the hard *frosts*, you must shake some Melon-bed *dung* upon them: The Soil of *Poultry* is excellent and makes it wonderfully flourish. Dressing.

At this second *digging*, you shall *exsiccate* what ever you find grow scattering out of range by the shedding of *seed*, and *gueld* them also about, cutting off all the leaves and stalkes neer the ground, before you cover them with the *dung*.

The *seed* is easily gathered from such as bear it, for it runs up at *Midd-summer*, and when you see it ripe, cut off the stalkes close to ground, afterwards being dryed, Seed.

it soon quits the *pouches*, cleanse it well and preserve it for use.

Patience. *Patience* must be ordered like *Sorrel*: The plant is not so delicious to the *Palate*, however one would have a *bed* of it, that your Garden may be compleat.

Borrage. The Vertues of *Borrage* recommends it to your *Garden*, though it impair the *colour* of your *Potage*, darkning it a little. The *flowers* of it are a very agreeable service, to garnish the *meat*, *pottages*, *sallades*, and other dishes; since by reason of their sweetness they may be eaten without any gust.

Sowing. It is to be *sowne* in the *spring*, like other herbs, and may be left in the ground: their hardy *Roots* supporting the hardest *frosts*, *springing* afresh in the *Spring*: The *Gardiners* of *Paris* pull up the whole *plant*, and sow it many times in the year, to have it alwayes tender.

For

For the ordering of it, it is sufficient that it be gently *houed* and *weeded*.

For the *seed*, let the fairest *plants* run, and when they are full ripe on the *stalke*, gather and save it. Seed.

Buglosse is to be govern'd like *borrage*, and therefore I will spend no more time upon it. Buglosse.

Chervil, besides what I told you before, that you should *sowe* it upon *Beds* to compose smaller *Salades* at the end of *Winter*; It will be good to *sowe* new from moneth to moneth (though it be but little) that you might still have it *fresh* and more tender, then that which is old sowne. The borders of your *Wall-fruit* and *hedges* may serve for this effect, forasmuch as it cannot prejudice your *Trees*, being so small, and requiring so little substance for its growth, and the small time of its *Sojourn* in a place. Chervill.

Seed. You shall let one end of your *bed* run to *graine*, which will amply suffice to furnish you, let it *ripen* well upon the *stalke*, then pull it up or cut it, and dry it perfectly before you reserve it.

There is another sort of *Spanish Chervil* which is called *Myrrhis Odorata*, whose leaf much resembles *Hemlock*: But very agreeable to the *taste*, having a *perfume* like the green *Anise*, and much pleasanter being a little chewed.

At the *spring*, when it makes a shoot from its old stalke, they cover it with small *dung*, and then with hot *soyl* over to choke it, that it may be fit for *Salads*; It is infinitely to be preferred before *Allisanders*, or the *Sceleri* of *Italy*.

Sowing. You shall sowe it in *spring* in some place by it self, and till it be come up do nothing to it, besides cleaning it of *weeds* as they *spring* up,

it

it being sometimes a whole *year* under ground.

The *seed* you shall gather in its season, and order it as you do the rest. Seed.

Allisanders are to be ordered as I now shewed you in *Spanish Chervill*, only the *seed* of it does not ly so long hid, and that it is not to be eaten till it be *buryed* under the dung, or covered with *pots* like *Succory*. Allisanders.

Italian Sceleri shall be treated after the same manner: the *shoot* or *stalk* is that which is the most excellent in the plant, because it is so delicate and tender. Sceleri.

These three last *plants*, are not to be sown every *year*, but preserve themselves in the ground during *Winter* without prejudice. Sowing.

Of *Purslaines* I find *four* sorts, the *green*, the *White*, and the *Golden*, lately brought us from the *Ilands*. Purslaine.

of St. *Christopher*, which is the most delicate of all the rest; and lastly the small wild *purslaine* which the ground *spontaneously* produces, and is therefore least esteemed.

Sowing. It is to be sowne at *spring* upon the *bed*, and all *Summer* long, to have alwayes that which is tender; but *first* you must dig the earth well, and throughly dresse it: sprinkle your *seed* as thin as you can, which is the more difficult to do, because the grain is so exceeding small, and when it is sowne, you shall cover it no otherwise, then by clapping the bed with the back of your *spade*. This done, water it immediately, that you make no holes in the bed, thus it will come speedily, provided that you ply it with refreshments at the beginning.

Transplanting. To be master of excellent *seed* you must transplant it, and thus you will produce goodly *stalks* to *pickle*, and serve to put in your winter *salads*, and in *pottage*. You

You shall perceive the *graine* to be ripe, when it lookes very *black*, and then you shall pull up the *plant*, and lay it upon a *sheet* to wither, and dry in the Sun: But at *night* carry it in the same *sheet* into the house, and the next day expose it again, continuing so to do till it be all perfectly *ripe*; then rub it twixt your *hands*, and poure it into another *sheet* to dry throughly before you *box* it up. You shall set your *plants* a drying again for some dayes after, and they will furnish you with more *seed*, which could not be gotten out the first time. Seed.

You shall finde that new *seed* is nothing so good to sowe as that which is two, three, or four years old.

Of *Spinach* there are three sorts: The *large* which has not the leafe so pointed and prickly as the *smaller* and the *Pale*, which makes up the *third*. Spinach.

Sowing. It would be sowne in the beginning of *Autumn*, that it may gather some strength before *winter*. If you perceive that it *springs* too fast, you may cut for *pottage*, and to make *tarts*, it will be a great deal tenderer then in *Lent* when it is chiefly eaten.

Season. The manner of sowing of it is on *beds* in small *rills* four lines in a *bed*. When it is up keep it neatly *weeded*, and extirpate all such straglin *plants* as you shall find out of their *files*.

Seed. Reserve a corner of your *Bed* for the *seed*, cutting off all the rest as you have occasion. At *Lent* pull up the *plant* quite for the use of the *Kitchin*, cutting away only the *roots*.

The *seeds* are of two sorts, the *prickly*, and the *smooth and round* which produces the *pale* coloured and most delicate.

SECT.

SECT. VI.

Of Beanes, Peas, and other Pulse.

THere are three sorts of great *Beanes*. Those which we call at *Paris*, *Marsh-Beanes*, which grow very large, flat, and of a pale colour: Of *others* there are many lesser kinds like the *first* but a little *rounder*. And some there are lesse yet than these, and wholly different from the *first*, being almost exactly round, of a *gray*, or a little *reddish*-colour. And these are such as they give to *Horses*, and which they grind for divers purposes. Beans.

I shall here onely treate how the *great ones* are to be ordered, leaving the *small* as of small consequence, and shall shew you how different mens *opinions* are for the time and manner of sowing them.

Some

Sowing. Some sowe them about *Advent*, and hold that they shall have of the first ready to eat: Others stay till *Candlemasse*, and some will have the *frosts* first past: every man hath his particular reasons, because say they, the *Flea* devoures their tops when they are in *Flower*. For my own particular (who alwayes love to be sure) I stay till after the *Frosts* are past, and I build my reason upon this; That the *season* is *all* in *all*: not that I would disswade any from sowing in *Advent*, or in *February*, but I would advise you to be sparing, and to reserve the greatest quantity for the *spring*, since it being necessary to sowe them in the best ground, and the lowest you have, it would be scarce fit to *dig* at those two seasons, being more retentive of water then the lighter grounds.

Choyce. Before you sowe them, make choice of the most *healthy* and best con-

conditioned; then *steep* them a day or two in water wherein *dung* has been *imbibed*, this will cause them to flourish exceedingly, and advance their growth above ten or twelve dayes, and besides they'le not remaine so long in the earth before they come *up*, will greatly prevent the danger of *wormes*, and, being throughly *soaked* in the foresaid *Liquor*, will participate of its good quality, which is to make them produce great abundance.

For their *sowing*, the ground ought to be *dug* and prepared before *winter*, and cleansed of *weeds*, then with the *houe* make a *furrow*, upon the *side* whereof, (and not at the *bottome*) drop your *beanes* a little above half a foot asunder; then open another *trench*, and with the earth which comes out of that, cover your *first*, then a *third*, placing your *beans* as on the *first*, and so continuing every *second furrow* to drop the

Ground.

the *beans*: be careful to make your *trenches* as direct as you can, that you may the better *houe*, *weed*, and *crop them*, without breaking their *ſtalks*, when you paſs between them.

There are others, who after they have well dug and dreſſed their ground, tread it out into *quarters*, and plant their beans with a *Dibber*; but I moſt of all affect the firſt, becauſe it makes the ground looſer about them.

Houing. Whilſt they are growing, and that the *weeds* are ready to choke them, you ſhall *houe* and cleanſe them carefully, without doing them any harm; and when they are pretty ſtrong, you ſhall obſerve that the *Flies* and *Gnats* will even cover the tops of their *ſpindles*, lighting upon the tendereſt part of them, which with your knife you may crop off, and ſo carry away both the *tops* and the *inſects*, caſting your cuttings into a *Buſhel*, and afterward burne them

or

or bury them in your dunghil pit, or in some other place distant from your *beans*, lest they retun back again.

Some of these *Beds* you must define to be eaten young and green, and not gather the *Pods* amongst the whole *Crop*; and when you have quite plundered a *Plant*, cut the *Stalk* close to the ground, that it may shoot up another, which will produce its fruit in the latter season. Gathering.

For *seed* let them drie upon the *Stalks*, till both the *Pods* and they are grown black; then in the heat of day pull them up, and *thrash* them out gently with a *Flail*, *fanning* them out at your leasure. Seed.

Burn not the *Hame* which they afford, though it makes excellent *ashes*, but cast it amongst your *Soyl*, and let it rot there, for it will greatly improve it: nay if you would make your ground exceeding rich, Hame.

sowe

sowe *beans* in it, and when they begin to lose their *blossoms*, dig them in altogether, *earth* and *beans*, without minding your losse, for this sort of *Soyl* is a wonderful improvement of your land.

There are a great kind of *Beans*, which are of a *red brown* colour: but they are nothing so delicious as the *pale*.

Haricots. The small *Haricot* or *Kidney beans* are of two sorts, *white*, and *coloured*, amongst which there are also some *white*, but they are lesse and rounder then the great white ones.

Sowing. To commence with the *great*, you shall sowe them in some *Bed* apart, four ranges in a *Bed*, that you may the more commodiously *stick* them, then if they were sown confusedly: some of these also you shall dedicate to be eaten *green*, leaving the rest till they are dryer, and for *Seed*. When you gather them be careful not to break their *Stalkes*, that they may

may bear till it be withered to the very roote.

The *painted* and the *coloured Beans*, which are a lesser sort, are commonly sown in the open ground, newly dug and raked over, without any further care then what you take of such seeds as are sown abroad in *Fields*, unlesse it be, that eight or ten dayes after they are come up, you *houe* them a little, and then touch them no more till they shoot forth their *strings*, (which is about the beginning of *July*) which you must cut off, that the *Pods* may the better prosper, which are below the stalke, and to prevent, that in catching one to another (by over-branching) they be not thrown down, and so perish those which grow beneath, instead of ripening them. Painted beanes.

This kinde of *Bean* doth not require so strong a mould as the *Marsh Beans* do, but rather a sandy. Soyle.

They would be sown at the beginning Sowing.

ginning of *May*, and pulled up with the *plants* drie, threshing them forth as I spake before of *Marsh-beans*: but if you gather them greener, you will be much troubled to finde a convenient place to drie them, they being so cumbersome, if you have plen-

White streaked beanes.

As for the *white* which are ripest seeing they come to the very top of the *boughs*, and continue long bearing, you shall do well to gather those *Pods* which you finde drie, since they do not ripen together, and to prevent two inconveniences, the *first* whereof is, that being past their maturity, the *pod* will open it self in the heat of the day, and lose out their *beans*, and the *second*, that in case there fall any considerable *rains*, the *skin* of the *pods* being over-soaked, will cleave to the *beans* with a certain inseparable *glue* which it produces, indamaging the *beans* by a *musty sinnow* which befalls them

them, and makes them very ill-favoured to the ſight, and worſe to the taſte: and beſides you will be conſtrained to *ſhail* them out by hand, to the great loſs of time.

You ſhould ſeparate and draw out all ſuch as you finde *black*, mixed with *black* and *white*, foraſmuch as they alſo become *black*, and in boyling darken and *tinge* the liquor.

But the *Red* are to be eſteemed above all the reſt, becauſe of their delicateneſs, much ſurpaſſing the *white*, though they are moſt accounted of at *Paris*. Red beans

Of *Peaſe* there are found ſeveral *Species* very much different, *viz.* The *Hot-ſpurs* or *Haſties*, the *Dwarf*, the great *White Peaſe*, the *Black-ey'd Peaſe*, great and ſmall *Green*, the *Crown'd Peaſe*: and thoſe without *Skins* of two ſorts, the *Ciches* with, and without *Skins*, *Monthly Peaſe*, the *Gray Peaſe*, and the *Lupines*. Peas.

Of all *which* I think it not amiss to particularise in brief, their maner of ordering, though there be no great difficulty in the plant, yet for your better instruction.

Soweing. There are three manners of soweing *Peas*. In *Beds* or *quarters* making four or five ranges in each, according to the *kinds* which you will *sowe*: In *heaps* or *clusters*, and in *confusion*.

Hot-spurrs *Hot-spurrs* and *Hasties*, would be sowne from Candlemas or a little after the great frosts.

Soyl. Sandy ground is that which they most delight in to come early; and if the place be something *high* and lie expos'd to the *South-sun*, it will exceedingly advance them, of which we have the experience about *Charenton* and St. *Maur* neer *Paris*, from whence we have them very early, and all the secret is, in often houing them, which doth wonderfully advance them.

If you *sowe* them in *furrows* and lines you will finde it very commodious when you come to dresse them, because you will finde room enough to stand and come at them between the *files*, without indamaging the *sproots*, and when they are grown to range them one upon another for the more convenient *houing* them, which should be often reiterated, and shall gather the *cods* with more ease when they are ripe without hurting the plants. Soweing.

If you *sowe* them in *heapes*, plant them with the *setting-stick*, or *dibber*, a full foot distance, and put six or eight Peas in every hole, they will come up and grow without Cumbring the ground, if you have the ease unto *houe* and dresse them sufficiently. Setting.

As for those which you sowe *confusedly* upon the ground newly dug, or in *furrows* after the *Plough*, they will not require so much attendance,

becauſe they ſpread and diſplay themſelves on both ſides, and cannot be *how'd* above once, without great hazard of ſpoyling many of them with your feet.

Great peas

All ſorts of great *Peaſe* (as the *White*, *Green*, *Crown'd*, thoſe without *Skin*, and the *Ciches*) would be ſown in *quarters*, and ſmall *rills*, four ranges in a *Bed*, for the more commodious buſhing them in two *ranks*, every *rank* ſerving to ſupport two of *Peaſe*, and the greater kinde your *Peaſe* are of, the ſtronger and higher muſt your *Buſhes* be; becauſe they climb to the very top, producing *Cods* at every joynt; eſpecially the greater kind of thoſe without *Skins*, whoſe *Cods* grow eared, and are very weighty, ſhooting their branches at every *joynt* from the foot, every of which doth oftentimes bear as many *Cods*, as the *Maſter-ſtalk* of the other. This is a ſort of *Peaſe* which you ought much to eſteem

Buſhing.

for

for its deliciousnes, and they may be eaten *green* with as much pleasure as *Radishes*. These are called *Holland Pease*, and were not long since a great rarity.

If you would have very fair *Pease*, you must sowe them in rich mould, and *geld* them when they are grown about four foot high: but the mischief is, that being sown in a *strong* ground, they do not *boyl* so well as those which are produced in a light *sandy*, which is the only proper ground which they require to be rightly condition'd. Mould.

You must not set your quarter of *Pease* so *bushed* as that they may *intertwine* and intangle each other; but leave a void Bed betwixt two, to give *ayr* to your Plants, lest otherwise they suffocate, and rot at the bottom. Distance.

You may employ these *interposed beds* by sowing any other sort of *roots* heretofore described, and which will Beds.

wonderfully thrive by reason of that refreshment which they will receive from the *shade* of the higher *peas*.

Gray peas. You shall also set apart some particular *beds* to be eaten *green*, and cause the *cods* to be gatherd by some *careful Person*, who may have the patience to take them off handsomly, or else cut them from their *stalks* without injuring them, that thus striping the plant of all it affords, they may the longer continue.

Small Peas. For the smaller sort of Peas (as the *White*, *Green*, *Gray*, *Hastier*, *Dwarf*, and *black ey'd*) you may sowe them after the *Plough* in open Field; for since they do not *branch* much, they never choak.

Sowing. They may be sown in *two* fashions, either in ground newely dug and which has one dressing before *Winter*: or under *furrow*, that is to say, by sowing them upon the field, before you *Plough*, and then in making the

the *furrows* the *peas* slide in, and are covered with earth by the *culter*.

This kind of husbandry is practi- Pigeons.
ed for *two* respects, the one to lodg them *coldly* when the earth is too light, and the other to preserve them from the *Pigeons*, for those which are only *harrow'd* in upon the *superficies*, they scrape out like *Poultry*, and so devour the greatest part of your seed.

There is also another *method* of Houing.
sowing *peas*, in use among those of *Picardy*: They have a kind of flat *houe*, like those which the *Vignerons* use about *Paris*, where the *Vines* grow in a pale moyst soyl, or in a *sandy*. This Instrument is very like the *hoe's*, when they have done with them being too much worn at the sides, these they *round* to a point in the *middle*, or to make it more intelligible, they do very much resemble the *culter of a Plough*, and use it after the same fashion as

they plow the *furrows*, that is, without *ridges* or *pathes*, ſave only upon the *Lands* where it is divided 'twixt neighbour and neighbour.

With *theſe*, upon newly dug ground, cleanſed of *weeds* and well dreſs'd, they make a *rill* or *trench*, going backward and drawing the earth which ſeparates it ſelf on both ſides: And in theſe *furrows* they ſowe their *Peaſe* at a reaſonable diſtance, and then beginning a ſecond *rill*, the *houe* covers that which was ſown before. And ſo the third the ſecond, till they have finiſh'd the whole *Plot*. This manner of *Huſbandry* is very expedite, and commodious for their cleanſing, without danger of treading upon them when they are grown. In this manner they ſowe likewiſe all ſorts of *Beans*, *Radiſhes*, *Sorrel*, *Leeks*, and divers other *herbs*, ſome deeper then other, according to the nature and ſtrength of the ſeed.

Monthly

Monthly Peaſe (ſo called becauſe they laſt almoſt the whole Year, continually flouriſhing) muſt be ſown in ſome place of your Garden well defended from the *cold winds*, that you may have *Fruit* betimes. Monethly Peas.

They need no other curioſity about ordering then other *Peaſe*, only that they would be ſpeedily cut being green, leaving none of them to *drie*; and as you perceive that any thing ſprings from them of which you have no hope it ſhould produce *Cods*, to cut it off. Cutting.

You muſt have a great care to *water* them, eſpecially during *Auguſt*, and to ſhelter them with pannels of *Reeds* or *Mattreſſes* during the exceſſive *heats*, to preſerve them from the ſcorching *Sun*. Watering.

Lupines or *Taulpine* (ſo called becauſe the *Mole* flyes the place where they are ſowen) are a flat kinde of *Peaſe*, round Lupines.

like

like a bruised *Pistol-bullet*. In the *Gallyes* they call them *Slave-pea*, because they are their chief sustenance. They are bitter of taste, and must be a long time soaked before they be boyled. They proceed from pods fastned to the *stalk* like beanes, and are very full. In *Spain* they sowe whole fields of them for their *Cattel*.

Slave-peas.

Sowing. They must be *sown* in furrows four fingers distant, and four files in a bed and will prosper well enough in ordinary ground.

Lentils. *Lentils* should be sown at the same season as *peas* in ground newly dug, but if it were prepared the *winter* before, they will be a great deal fairer. They affect *Sandy* mould, and

Mould. are to be gathered being ripe, and may be bound in swaths. Thus you may leave them in the *barne* as long as you please unthrashed, because they are not so obnoxious to the *mice* nor to be *worme-eaten* as other *pease*

which

which are continually gnawn as long as they remain in their *cods*, and therefore they must be *threshed* out as soon as possible you can, for which reason some bringing them out of the Field in a fair day, *thrash* them in the very *Street* upon some spacious place expos'd to the *Sun*, which does much contribute to their loosning: For there is a great deal of trouble in *housing* them, and besides they will *sweat* as many other graines do, and Soften their *Cods*, which makes them difficult to beat out: Notwithstanding you may *House* the *Gray Peas* to give your *Horses* in the *Hame*, which will whet their appetite, and much restore them if they be fallen in their flesh.

Thrashing

Housing.

SECT.

SECT. VII.

Of Onions, Garlick, Chibols, Leeks, Odoriferous Plants, and other Conveniences of a Garden, not comprehended in the Precedent Chapters.

Onions.

ONions are of three Colours, the *White*, the *Pale*, and the *Purple-Red*: I say of three *Colours*, for I do not conceive them to be of three different *Species*, because they are so alike in taste: but I refer to their *qualities* to the judgement of the *Botanists*.

Sowing. Besides your sowing of *Onions* with *Parsly* as I shewed you before, you shall sowe others upon a *Bed* apart, and when they are grown as big as a *Hens quill*, you may *transplant* them in lines with a *Dibber*, that you may have them very fair.

If you leave any upon the *Bed* where

where you ſowed them, they will diminiſh, and riſe out of the ground at the *Seaſon*, ſooner then that which you removed.

During the great *Heat* of *Summer*, it would run to *ſeed*, which you muſt prevent by treading upon the *Spindle*, which will ſtop its carreer, and make the *Onion* the fairer. Seeding.

When you finde them out of the ground, and that the leaf is become very dry, as it uſes to be in *Auguſt*, then you ſhall take them quite out of the earth, ſearching with your *Spade* for every ſmall head, letting them dry upon the *Bed*, and afterward lay them up in ſome temperate place, and an *air* rather dry then moiſt. Drying. Houſing.

For the ſeed, you ſhall chooſe the faireſt and biggeſt that you reſerved, and when the *Froſts* are paſt plant them in Ground very well *ſoyled*, and clear from ſtones, which Seed.

is

is the mould they best affect. For
you may make use of the *houe*, rill
the *bed* where you would set them
not *long wayes* but *athwart*, and deep
enough, then lay them in the bot
of the *rills*, half a foot distant,
cover them by drawing the seco
trench, and thus a third, and a fourth
continuing the order till your *bed*
finished.

When it is in *seed* 'tis very subject
to be overthrown by the *wind* by
reason of its weight; and the wea
nesse of the spindle, which being e
sily bent or broken falls with the *hea*
to the ground, which rots the *seed* i
stead of ripening it; and therefore t
remedy this, you shall *rail* the *bed* a
bout (as I directed you concerning
Salsifex) or else *stake* them from spac
to space, to which you shall tie them
up, by four or five *spindles* together,
bending them gently to the *prop* if
it be possible without breaking them.

The *stalks* dry, and the *head* discr
vering

vering the *seed* gives testimony of its maturity, and therefore you shall draw them up, and having cut off all their *spindles*, you shall lay the heads drying upon some *cloath*, separating that which falls out of it self upon the *cloath*, as the best conditioned: afterwards when it all is perfectly dry, rub the *heads* in your *hands*, getting out as much as you can with patience and much drying.

If you do not immediately rub it out, bind up the *heads* in bunches, and hang them up in your house, because they will both *keep* and *augment* in goodness, taking them only as you have occasion.

There is so great deceit in buying this *seed*, that I would advise you to use none but what is of your own growth, unless you have some intimate friend that will send you that which is excellent, to renew your store; for some *Merchants* sell it old, and so it can never prosper, or

else

elſe they *ſcald* it to make it ſwell. To diſcover that which is good put a little into a *Porrenger* of water, and let it infuſe upon the hot *Embers*, and if it be *good* it will begin to *Check* and *ſpeer*, if it do not, its worth nothing.

Chibol. *Chiboll*s of all ſorts, from the greateſt to the *Engliſh-Civet*, are to be planted in *Cloves*, four or five together, to make a *tuft*, in diſtance according to their bigneſs, they requiring no other care, then to be *weeded* and cleanſed, and if you will, a little *dunged* before the *winter*. Thus you may let them continue in their *bed* as long as you pleaſe, the *plant* continually improving by *Off-ſets* which it will produce in abundance.

Tranſplanting. However it will be good at every three or four years end to take it up, and plant it in another place, forasmuch as the ground is weary of bearing perpetually but one ſort, and loſes that quality which is moſt

proper

proper to the *plant*, rendring it languid and weak if it dwell on it too long.

Garlick is to be order'd like *Onions*, the best season is to *plant* it at the end of *February*. The time of bruising it, to make the *spindles* knot, is about St. *Peters* in *June*, and to pull it out of the ground, at St. *Peters* in *August*, according to the old *Gardiners Adage*. Garlick. Planting.

Sow at St. Peters the first crop.
Tour Garlick at St. Peters stop.
And at St. Peters take it up.

When you have amassed them together you shall let them dry in heaps upon the *bed*, and then in the cool of the morning bind them up with their own leaves, by *Dozens*, and there let them pass the *Day* in the *hot* sun, before you carrie them in, hanging it to the beames of the *Sieling* to keep it drie. Pulling. Housing.

Eschalots, or (*as the French call them*) Eschalots.

Appetites, being a ſpecies 'twixt an [illegible]
on and Garlick, and add a rare relish to
a ſawce, neither ſo rank as the one, nor
ſo flat as the other) are to be order'd
like *Chibolls*, planting the little
Cloves, to make them greater, and
Planting. in the moneth of *Auguſt*, you
ſhall pull as many of them out of
the ground as you deſire to reſerve,
and hang them up as you did the
Garlick.

Leeks. *Leeks* are to be planted like
Onions, and tranſplanted in file
with the *dibber*, as deep as may
be, that you may have a great
deale of *White-ſtalk*; nor ſhould
you fill the *Trench* till a little
after, and that they be well
grown, this will augment their
Blanching *blanching*. But beſides this there
is another *way*, and that is when
they have done growing, to lay
them in the *rill* one upon another,
leaving only the very *extremities*
of their *leaves* out of ground, and
thus

thus what is covered will become white, and this does much lengthen the *plant*, one such *Leek* being as good as two others.

For the *ſeed*, reſerve of the fair- Seeds.
eſt and longeſt to *Tranſplant* in the *ſpring*: and when they are run up, environ them with ſupporters and *paliſades* as they do *Onions* to preſerve their *heads* from falling to the ground.

When they are *ripe*, cut them off drie, and reſerve them in *bunches*, or otherwiſe as you did the *Onions*.

Sweet and *Odoriferant Herbs*, and Herbs Odoriferant.
what other you ought principally to furniſh your *Garden* withal, are ſuch as are proper for *Salads*, and for the ſervice of the *Kitchen*, omitting the reſt at your own pleaſure, ſuch as are *Gallingale*, *Baſil*, *Lavander*, *Southern-wood*, *Hyſſope*, *Caſſilonie*: *Baulme*, *Camomile*, *Rue*, and others. We will here diſcourſe

of such only as you ought of necessity be provided of.

Salad. For Salads, *Balm*, *Tarragon*, *Sampier*, *Garden-Cresses*, *Corne Salad*, *Pimpinell*, *Trippe-Madame* are such as we do ordinarily use together with those which I have described in the foregoing *Sections*, the *Salad* being most agreeable, which is composed with the greatest *variety* of Herbs.

Some of these *Herbs* are to be *sown*, and others to be planted in *roots*, and though they all for the most part bear *seed*, yet none so *effectually* as the rooted plants.

Corne salad. Pimpinel. Cresse. Those which you are to *sowe* are the *Corne-Salad*, *Pimpinel*, and *Cresses*, the rest are to be planted in *roots*: all of them passe the *Winter* in the ground without prejudice. And you may leave them as long as you please in the *Beds* where you sowed and planted them; without any

the

ther trouble then to *weed* them and now and then dig up and cleanse the paths left the *weeds* overcome them.

The rest which you gather for the *Kitchen*, are *Thyme*, *Savory*, *Marjoram* and *Sage*, of both sorts, and *Rosemary*; all which plants are easy to be raised, and sufficiently furnish you.

We will not omit *Licoris* to gratifie such as make use of it in their *Ptisans*: but if you plant it in your Garden, Place it in some quarter where it may not prejudice it, for if it like the ground, it will *String* and goe a great deal deeper then the very *Couch* or *Dog-Grass*, and put you to a world of difficulty to come at it in case you should resolve to extirpate it intirely. Licoris.

There grows as good in all places of *France*, as any that they transport out of *Spain*.

To furnish your self with this Planting.

take *rooted plants*, and lay them half a foot in ground, it will need no other labour to make it thrive, but to preserve it well *weeded* and cleansed by stirring up the earth.

Thyme. *Thyme* is both *sown* and *planted*; One *Tuft* will afford many *slips*, which you may set with the *setting-stick*, as you do all sorts of cuttings.

Savory. *Savory* is every year to be *sown*, and therefore be careful to reserve the *seeds*, and the *Herb* also being dried, to serve in divers seasonings.

Marjoram Of *Marjoram* there is the *sweet*, and the *Pot-Marjoram*. The first sort is very tender in *Winter*, and therefore the *Seeds* thereof should be carefully preserved, to *sowe* of it every year: The *Winter* or *Pot-Marjoram* (which is a bigger kind) may be perpetuated where you please.

Sage. *Garden* and *Bastard-Sage* grow well of *slips* or branches cleft off with

with *Roots* from the main *Stems*. *Rosemary* is also *planted* of *slips*, and roots *split* from the old stock.

Sweet-Fenell and *Anis*, which are *plants* to be *sown* and governed without much difficulty, are not to be forgotten in your *Garden*. Rosemary.

Satisfie your self therefore with these few instructions which I have given of *odoriferous plants*: The apprehensions I have of swelling our *Volume* has caused me to passe them so lightly over. There now only remains to conclude this *Treatise* the addition of some *Plants* and *Shrubs* which bear fruit, highly necessary to accomplish your *Garden*. Fenel.

Strawberries are of four kinds. The *White*, the *Large Red*, the *Capprons*, and the *small red* wild *Strawberry*. Strawberries.

Concerning these last sorts which are the small, you need not put your self to the trouble of cultivateing them, if you dwell neer the *Woods*, where they abound; for the Plants.

Children of every *Village* will bring them to you for a very ſmall reward: And in caſe you be far from theſe pretty *Sweets*, you may furniſh ſome ſmall *carpets* of them on the ſides of ſome of your *Alleys* without other care or pains then to plant them, ſending for ſuch as are in little *ſods* from the *places* which naturally produce them, or elſe you may *ſow* them, by caſting the *water* wherein you waſh the *ſtrawberies* before you eat them, upon the foreſaid *Beds*.

Beds. For the great white *ſtrawberies*, the *red*, and *Chaprons* you ſhall plant in *Borders*, four ranges in a *border* or *Low-bed*, which muſt have a path between, of a foot and half at leaſt: The beſt *plants* are ſuch as you take from the *ſtrings* which they make during all the *Summer*, and to put three *plants* in every *hole* which you ſhall make with the *dibber*. The Seaſon. beſt *ſeaſon*, is to plant them in *Auguſt*, when their *ſtrings* are luſty, and have

have taken *roots* by their *joynts*, forming a small *plant* at every knot.

To order them well you must *dress*, *weed* and *loosen* the mould about them very diligently, and to have fair and clear *Fruit* you shall stick a small *prop* to every *plant*, to which you shall bind their *stalks* with a *straw*, and by this means, besides that your *fruit* will prove much fairer, *Snails*, *Toads*, *Frogs*, and other noxious *animals* will forsake them, for want of covertures, which they would not do if the whole *plant* lay upon the ground, where they fail not to eat a good part of them, ever attaining the fairest. Proping.

When your *Strawberries* shoot their *strings*, you must *castrate* them and leave them none but such as you reserve to furnish you with *plants*. Stringing.

And you shall every year renew some of your *beds*, ruining such as are above four or five years old, as beginning Renewing.

ginning then to impair of their goodness and vertue.

Dressing. It will be convenient to strew them over with some *Melon-bed dung*, a little before the great *frosts*, which will much improve them, cutting off all their *leaves*, as I taught you concerning *Sorrel*.

Soyl. The *Soyl* which they most affect is rather a *sandy* then a *stiff*, and therefore you shall make choice of that part in your *Garden* for them which most approaches this mixture.

Strawberries in Autumn. If you desire to have *strawberries* in *Autumn*, you shall only cut off the first *blossomes* which they put forth, and hinder their *fructifying*, they will not fail of *blowing* anew afterwards, and produce their *fruit* in the latter season.

Raspis. *Raspis* are of two Colours, the *White* and the *Red*: You must plant *rooted-sets*, which you may *split* off into many from a good *stem*: They are

are to be *planted* four fingers distant from one another in an open trench as deep as your *spade-bit*, as I have described it in my discourse of a *Nursery*, whither I referre you for more brevity.

Besides the former *labours*, they will only require that you free them of their *dead wood*, and clear them of the suckers which they shoot up in the *paths* between their ranges: But if you perceive that notwithstanding all *this*, they *spring* so fast as to endanger their *choaking*, you shall succor them by *pruning* off the new *sets*, and *sparing* the old, as the most *ingennous* and fruitful. Pruning.

Of *Gooseberries* there are *two* kindes, the *great-large* and the *small white ones* which are *thorny* and full of *prickles*: Others *Red*, *White*, and *Perled*, without *Prickles*, which in *Normandy* they call *Gadelles*. Gooseberries.

They are all of them to be Planted,

ed, and governed like *Raſpis*, and therefore I proceed no farther.

Champignon. *Champignons*, and all other kinds reſembling them to which the *Italians* give the common *Appellative* of *Fongi*, we diſtinguiſh in our *language*, naming ſome of them *Muſhroms* of the *Woods*, which

Choice. are very large, and ſuch as grow by the borders and ſkirts of great *Forreſts*, *Muſhroms* of the *Meadows*, and ſweet *Paſtures*, which are ſuch as grow frequently where the *Cattel* feede, and ſeldom flouriſh till after the firſt *fogs* of *Autumn* are paſt. Theſe laſt are thoſe which I Eſteem the beſt of all, as well becauſe of their beauties and whiteneſs above, as for their *Vermillion* beneath; add to this their agreeable ſent, which are wanting in the other. The *Garden Muſhroms* which ordinarily do grow upon the *beds*, and thoſe which do not appear before the beginning

ginning of *May*, hid under the *moss* in the *woods*, from whence they seem to derive their name of *Mouſh*, or *Monſerons*.

Of all theſe *ſpecies* there is only the *Bed-muſhrooms* which you can produce in your *Garden*, and to effect this, you muſt prepare a *bed* of *Mules* or *Aſſes ſoil*, covering it over four fingers thick with ſhort and rich *dung*, and when the great heat of the *bed* is qualified, you muſt caſt upon it all the *parings* and *offalls* of ſuch *Muſhrooms* as have been dreſſed in your *Kitchen*, together with the *Water* wherein they were *waſhed*, as alſo ſuch as are *old* and *wormeaten*, and a *bed* thus prepared will produce you very good, and in a ſhort ſpace. The ſame *bed* may ſerve you two or three years, and will much aſſiſt you in making another. Bed-Muſhrom. Dreſſing.

If you poure of this *water* upon your *Melon-beds*, they may likewiſe furniſh you with ſome. But I had Production.

almoſt

almoſt forgotten to inform you, that there are certain *ſtones*, which being placed in the *dunghill*, have the vertue to produce them in a little time, and that there are ſome curious *perſons* which have of theſe *ſtones*, to whoſe better experience I recommend you.

Morilles. Concerning *Morilles*, and *Truffs*: *the firſt whereof is a certain delicate red Muſhrum, and the other an incomparable kind of round ruſſet excreſcence which grows in dry ground, without any ſtalke, leafe, or fibers to it, and therefore uſed to be found out by a hog, kept and trained up in the myſterie*: there are but very few places which do naturally produce them.

Concluſion. And thus I preſume to have ſufficiently inſtructed you, in all things which are neceſſary to be *cultivated* in *Gardens*; at the leaſt, what is commonly eaten and in requeſt in our *Pariſien France*. Other *Provinces* have other *plants*, the *ſpoyls* where-

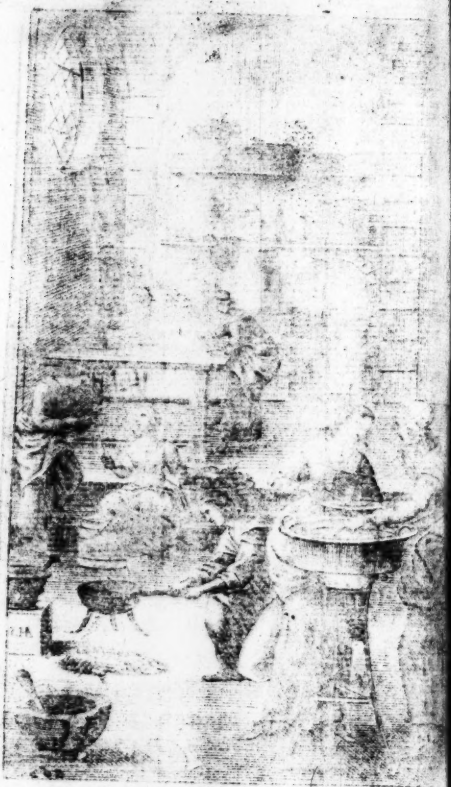
whereof they afford us ſo good cheap, that it is not worth the while to huſband them: as for Inſtance, *Capers*, &c. not but that they proſper very well in theſe *parts*; but they are troubleſome and require a large compaſs, for a ſmall *crop*, flouriſhing better amongſt the ſtones of ſome ancient *Ruine*, then in any other place: 'Tis too great a ſubjection to gather their *bloſſomes*, and to *Pickle* them in Salt, and would coſt you *more* then you may buy them for of the *Oyl-men*.

Let us Conclude this *diſcourſe* then, and haſten to ſhew you how the fruits of the *Garden* are to be *Conſerved* in their *Natural*, according to the precedent *Sections* and *Articles*, as your *Fruit*, your *Herbs* and your *Pulſes* are diſciplin'd in the two former *Treatiſes*.

AN

wherefore they afford us so good
cheap, that it is not worth the
while to husband them: as for in-
stance, Capers, &c. not but that
they prosper very well in their parts;
but they are troublesome and re-
quire a large compass, for a small
crop, flourishing better amongst the
ruines of some ancient frame, than
in any other place: 'Tis too great a
subjection to gather their Offsprings,
and to Pickle them in Salt, and
would cost you more then you may
buy them for at the Oyl-men.

Let us Conclude this discourse
then, and hasten to shew you how
the Fruits of the Garden are to be
Natural accord-
ing to the precedent Order and
Series. Your Fruits, your



AN APPENDIX TO THE Former Treatiſes.

SECT. I.

Of the Manner how to conſerve Fruits in their Natural.

THere is nothing which doth more lively concern the *Senſes* then in the depth of *Winter* to behold the *Fruits* ſo fair, and ſo *good*, yea better, then when you firſt did gather them, and that *then*, when the Trees ſeem to be *dead*, and have loſt all their *verdure*, and the rigour

Conſerving of Fruits in their Natural.

of the *Cold* to have so despoyl'd your *Garden* of all that imbellished it, that it appears rather a *Desart* then a *Paradise* of Delices: *then* it is (I say) that you will taste your fruit with infinite more *gust* and contentment, then in the *Summer* it self, when their great abundance, and variety rather cloy you then become agreeable. For this *reason* therefore it is, that we will essay to teach you the most expedite, and certain means how to *conserve* them all the *Winter*, even so long, as till the *New* shall incite you to quit the *Old*. For it is just with *Fruits* as it is with *Wines*: those which we drink *first* are the more delicate and juicy; and those which we reserve for the *latter* part of the year are more firm and lasting: both excellent in their *Season*: But so soon as the *New* are made, and fit to pierce, we abandon the *Old*, which we before esteemed so agreeable. In like manner

Raspis.

ner it is, ſo ſoon as the new *Fruits* approach to their *maturity*, we forſake thoſe of the year paſt; and one diſh of *Strawberries*, or *Cherries*, (though never ſo green) or forward *Pears*, ſhall be preferred to the beſt, and faireſt *Bon-Chreſtien* which you can produce.

To purſue then our firſt intention. It will be neceſſary to chooſe ſome place in your *houſe* the moſt commodious to make your *Reſervatory* or *ſtore-houſe*, which ſhould have the windows and *overtures* narrow, to prevent the extreamity both of *heat* and the *cold*: theſe you ſhall always keep ſhut, and ſo ſecured from the *air* as only to afford you a moderate light, which you ſhall alſo *baniſh* by cloſing the wooden ſhutters when you go out: And indeed were there none at all, and that the *door* to it were very ſtraight, and low, it would be the better, keeping it ſhut ſo ſoon as ever you are entred. Conſervatory. Fabrick. Situation.

Such a place designed for your *ſtore*, you ſhall build *ſhelves* about, and (if the room be capable of it) that the middle be to lay *fruit* in *heaps*, ſuch as are the moſt common and deſtin'd for the *ſervants*, and if it be not wide enough, it ſhall ſuffice to *ſhelve* it three parts and leave the fourth for the *heaps*.

Shelving. Let your *ſhelves* be laid upon *brackets* of wood or iron very ſtrong becauſe of their *charge*; two of them ſide by ſide, two foot broad: Which you muſt ledg with a ſmall *Lath*, to keep the *fruit* from rowling and falling off: but let none of theſe *ſhelves* be within a yard of the *floor*, that you may place the beſt rare *fruit* under them, ſeparateing and diſtinguiſhing them according to their kinds: but you may continue the *ſhelves* upward to the very *Ceeling*, placing them about nine or ten inches aſunder. And for the more convenience you ſhould have a ſmall

light

light frame of steps, by which you ascend and reach to the uppermost *shelf*, when you would visite your *fruit:* a *ladder* being nothing so convenient, wearying the *feet*, and more subject to fall.

The *season* of Gathering your *winter-fruits* being come, which you shall discover by many *indications*, as when they begin to drop off themselves, which commonly happens after the first rains of *Autumn*, when the Tree being sobb'd and *wet*, swells the wood, and loosens the fruit: Or when the first *frosts* advertise you that it is time to lay them up: or (to be more certain) at the decrease of the *Moon* in *October* (thus for the *Pears* and *Apples*) beginning to gather the *softest* first, and finishing with the *harder*, that they may have the more time to perfect their maturity. Season of Gathering fruit.

There are some *fruits* that are only to be eaten *ripe*, as the *Grosmenil* pear

Pear. * A kinde of hip, a round red berry, Cormes is a fruit fashioned like a pear, and to be rotted like a Medlar.

* *Cormes*, *Services*, *Azeroles*, and the like, which you shall leave upon the Tree till you perceive by their falling in great numbers, they admonish you to gather them.

Medlars are to be gathered about St. *Lukes*, according to the *proverb*.

Medlars.

When you gather your *Fruits*, you should be provided with strong ozier *Baskets*, to be born full betwixt two men, and you shall put a little *straw* at the bottom, lest the weight of the uppermost *bruise* the undermost against the *basket*.

Baskets.

Fallen fruit.

You shall as you gather your *fruits* separate the fairest and biggest from the midling, and such as are fallen *off* themselves, or as you have thrown down in *gathering* the others, putting each sort in a *basket apart*: I speak not here of the smallest and the *crumplings*, for I suppose you discharg'd your *Trees* of them before, so soon as you perceived that they did not *thrive*, to give the more

more nouriſhment to the reſt. The *worm-eaten Apples* ſhould be put alſo amongſt thoſe which are *fallen* to be ſpent firſt.

As faſt as you gather your *fruits*, you ſhall carry them into your *ſtore-houſe*, and range them upon your *ſhelves* ſo as they may not touch one another, putting a little *ſtraw* all under them, and in like manner diſtinguiſhing the faireſt and biggeſt from the leſſer upon ſeveral *ſhelves*, and heaping up the *worm-eaten* and *fallen*, as I but now directed you. Houſing.

As touching the *Bon-Chreſtien* Pears, they are more curiouſly to be gathered then the reſt; for the *ſtalkes* of ſuch as are very fair and well coloured, *red* at one ſide and *yellow* at the other, ſhould be ſealed with *Spaniſh wax*, to preſerve their *ſap* from *evaporating*: this done, wrap them up in dry *papers* and put them in a *Buſhel* or a *Box* well covered, that they may grow *tawny* Bon-Chreſtien.

and *mature* being thus ſhut up.

You ſhall Practiſe the ſame upon the *Double-flowere Pear*, the *Cadillace*, the *Thoul*, and others which are graffed upon the *Quince*, and which receive their *colour* from the *Tree*: For as for thoſe as are *graffed* upon the *Pear-ſtock*, they comu only continue *Green*; and therefore without any farther trouble, you need only range them upon the *ſhelves*, as you did the reſt.

Cabinet. Thoſe that are very curious have a *Cupboard* which ſhuts very cloſe, in which they reſerve their *Bonne Chreſtiens*: This *Cupboard* is furniſhed with *ſhelves*, upon every of which are faſtned ſmall quarters of wood, which are laid croſs like a *grate*, every *ſquare* neer as big as the greateſt *Pear*. Upon each of theſe *ſquares* they lay a *Pear* by it ſelf, for fear leſt they ſhould touch; and that if any of them ſhould be periſhed, it do not *infect* its neighbour.

This

This *Cupboard* they keep very close, pasting pieces of *Paper* about the *Key-holes*, to keep out the *ayr*, and never open it, save when they would take out fruit; and this closing them up does give them a most excellent colour: But before they thus shut them up, they leave the *Pears* five or six dayes in the *Baskets*, wherein they were brought out of the *Orchard*, that they may have time to *sweat*.

Those *Fruits* which are to be eaten *ripe*, should be layed in *heaps*, and if they do not mellow fast enough to your desire, you shall put them into a *Wheat-Sack*, and shall jumble them together betwixt two, this *Concussion* one against the other will exceedingly advance their maturity. Ripe fruit.

Your *Muscat grapes* of all colours, as the *Chasselats*, *Bicane*, and *Rochel* Grapes, or others more ordinary, are to be preserved several ways, either singly Grapes.

singly ranging them upon straw, or hanging them in *Sieves* up to the Ceeling, covering them over with *paper* to guard them from the *dust*, or barrelling them up with *Oat-Chaff* or in a tub of Ashes, or which is best, hanging them by their ends (not stalks) in your forementioned Cupboard.

To keep them.

I pretermit several other curious wayes of keeping *Grapes*, as when they are in *Flower* to put the *Clusters* into a *Glasse-Vial*, and when it is *Ripe* cut it from the *Vine*, and seal up the stalk, but it must so hang as that none of them touch the side of the *Glasse*, and then close the mouth of it with *soft wax*, to keep out the *Ayr*, this will preserve the *Cluster* till *Christmas*.

There are divers other means, which I omit, because they are altogether unprofitable, troublesome, and expensive.

And though I have not before taught

taught you how you may ſtore your ſelf with theſe *Muſcat-Grapes* of all *Colours*, it is not out of ignorance, for I am abundantly furniſhed with them; But becauſe it is a *plant* which is to be governed like the other *Vines* I referr it to my *Vignerons*, who have from their *Youth* been accuſtomed to the ordering of *Vines*, their experience inſtructing them in thoſe neceſſary *ſubjections* which a *Gardner* would never obſerve, with ſo many *precautions* as they are obliged to do, eſpecially in *planting* and *pruning* them, which are the onely things I inſtruct them in, and am well ſatisfied.

I ſhall tell you upon this occaſion, that all ſorts of *Flies*, and *Bees*, *Waſps*, *&c. Dormice*, and *Rats*, are exceedingly licoriſh of theſe *Grapes*, when they are ripe, to prevent which you ſhall place ſome *clove* of *Garlick* half hid in ſeveral places upon the *poles* which ſupport them, neer

Vermine.

neer the *Clusters*, and the very *Scent* thereof will chase them away.

Aspect. The fullest aspect of the *Meridian Sun*, and shelter of some *Wall*, is the onely place that the *Muscat* and *Precoce Grape* affects.

Rotten fruit. To conclude this *Section*, I will advise you to visit your *Conservatory* often, that in case you finde any of the Fruits *rotten*, you take them away; for they spoil all that they touch: but if you perceive any one that the *Mice* have begun, stir it not from the place; for as long as any of that single *Fruit* remains, they will never *attaque* another: In the mean time set a *Trap* to catch them; for to let *Cats* in, they will disorder your *Fruit*, and leave their *Ordure* amongst the *heaps*, and upon the *Shelves*.

Mice.

Cats.

SECT.

SECT. II.

Of Dried Fruits.

THere are divers *Fruits* that we drie in *Ovens*, which in hotter Countries they drie in the *Sun*, as in *Provence* the *Prunella's*, in *Languedoc Raisins of the Sun*; but since the *Cold* of our *Climate* obliges us to make use of the *Oven*, I will here describe in particular, how each of them ought to be dried. Dried fruit.

Beginning then with *Cherries*, *White*, *Hearts*, and the *Preserving Cherries*, as with the first which the Season presents us. Chuse such as are very ripe, fair, fresh, and not bruised: you shall spread them upon *Lattices*, or *Hurdles* made Cherries.

made of wicker, ranging them one by another, as handsomely as you can, without suffering them to lye one upon another, with their *Stones* and *stalkes*, then put them into the *Oven*, which must be of a temperate heat. *Such as it usually is after the household bread is drawn.* And then leaving them as long as any *heat* remains, you shall take them forth and *turn* them, to the end they may perfectly *dry*: after this you shall heat the *Oven* again, putting them in and repeating this doubling till they are sufficiently *dryed* to be kept; then let them *cool* in the *Oven* a whole *day*, and afterwards binding them up in small *Bunches*, reserve them in great * round *Boxes* exquisitely shut.

* *They call them in France Bushell boxes, being of that shape and containing about half a Bushel.*

Plums are to be dryed like *Cherries*, very ripe gathered, the best for this purpose are such as are *fallen* of the Trees, for they are most *fleshy* and will be more agreable to eat

Plum.

then

then those which you shall gather, which retain always some verdure upon them.

The very best to dry are to be chosen off, as the *Imperial*, *Date*, and St. *Catherine*, *Diaper*, *Perdrigon*, *Cytrons*, *Prunellas*, *Mirabolan*, *Roche-Corbon*, *Damasks* of all sorts, and the St. *Julien* for ordinary spending.

If you desire to counterfeit *Prunellas*, you must make choice of the finest of your *Plums*, as the *Perdrigon*, the *Abricot plum*, * *Egg-yolk*, *Mignolles* or others, which have a white skin, *peel* them without a *knife*, drawing them by the skin, which will easily quit the *plum*, if it be throughly ripe; then *stone* them without breaking the fruit, as I shall hereafter instruct you when I speak of *Abricots*. Boyle the skins well with a little water, and strain it through a cloath, and in this *juice* (which should be in the consistence of a *Syrup*) infuse your *plums* as often

Prunellas.

* *Moyeh d'oeuf*, & *Plums* so called.

ten as you ſet them into the *Oven*, ſtatting them every time: If your *Liquor* be not thick enough, you ſhall add to it of the juice of *White Corinths*, very ripe, which will render your *Syrup* ſufficiently thick. You may alſo (if you pleaſe) add ſome Sugar to them, they will be excellent and require leſs drying.

The *Provençals* inſtead of ſetting them in the *Oven*, ſtick them upon *Thorn* branches, one upon each *Thorn*, and ſo leave them to drie in the *Sun*.

Peaches. *Peaches* are to be ordered after the ſame manner as *Plums*, excepting that they muſt be gathered from the *Tree*; for thoſe which *fall*, beſides that they are *over-ripe*, they will have ſuch *Bruiſes* as will hinder their *drying*, without great trouble, and will be very diſagreeable to the *taſte*: Before you *ſtone* them, you ſhall ſet them once into the *Oven* to mortifie them: afterwards you

ſhall

shall slit them neatly with a Knife, and take out the *Stone*; then *open* and *flat* them upon some Table, that when you set them in the *Oven*, they may *dry* as well *within* as *without*, by reason of their great *thickness*; and the last time you draw them out of the *Oven*, whilst they are yet *hot*, close them again, and flatten them, to reduce them to their natural shape.

Abricots are also to be gathered Abricots.
ripe from the *Tree*, you need not open them, to take out their *Stones*, but thrust them out *dextrously*, neer the *Stalk*; neither in *drying* them need you open them like *Peaches*; but leave them *whole*, and only *slitting* them, that they may dry equally in every part, and be the more commodiously ranged in the *Boxes*.

If you desire to have them *excellent*, put a Pill of *Sugar* about the quantity of a *Pea*, in the place of the *Stone*; and fill an earthen *Milk-way*, covering it with a lid of *Paste*

closed thereto: then set it in the *Oven*, as soon as the *Bread* hath taken colour, and there let it remain till it be cold: after which you shall set it in the *Stove* upon *flats*, & they dry *Sweet-meats*; and when they are sufficiently *dry* to *keep*, whilst yet warm, strew some finely searced *Sugar* upon them, and leave them two dayes before you set them up.

Pears are to be dried *pared*, and *unpared*, in the same manner as I shewed you before: but being *pared* they are much more delicate, and the *Parings* are to be used, to *infuse* in the *Liquor*, as I taught you in *Plums*. You must leave their *Stalks* and the *crown* when you *pare* them, choosing such *Fruit* as is the fairest, most delicate, and full of *Flavour*, as the *Orange*, *Summer Bon-Chrestien*, *Muscadel*, *Great Muscat-Pear*, the *Rousset*, and a hundred others as rare.

You shall put of these likewise in *earthen Pots*, with their *Skins* up-

on

on the *Fruit*, before you cover them with *Paste*, thus drie, and strew them as you did your *Abricots*.

The *Pear* is not to be gathered over ripe, for that will render it too flashy. In *Grape-time*, you may infuse the parings in new *White Wine* instead of water, or in *Cyder-time* in new *Perry* made without water.

Apples are commonly *dried* without *paring* them, and are to be slit in the midst, taking out the *Core*: some of them you may boyl for *Liquor*, to soak those in which you intend to *dry*. Apples.

Grapes, of all sorts, *Muscadine* and others, are to be dried in the *Oven*, upon the *Hurdles* without further trouble then only to dry them in a temperate heat, and *turn* them frequently, that they *dry* equally. Those of *Languedoc* pass them through a * *Lye* before they drie them in the *Sun*. Grapes.

* To preserve them from worms

Amongst *dry Fruits* I will also range green *Beanes*, which being well Beans.

dress'd with a little *Winter Savory* dried (the true seasoning of *Beans*) may pass for new.

To *drie* them, you shall take those that are tender, which have yet their * *skins* green, before they are *white*; take off this *Coat* (that is, peel them) then dry them in the *Sun* upon *papers*, often turning them daily, at *Evening* bring them *in*, and expose them again to the *Sun* every day, till you finde them very dry, which will soon be, if it be not close weather: being *dry* you may keep them covered in *Boxes*, carefully preserving them from all moysture.

* *In which the beans are involved.*

Before you boil them, you must lay them in *soak* for the space of half a day in warm water.

Pease. For *green Pease* chuse the youngest, which *shailed* out of their *Cods* dry as you did the *Beans*, and infuse them likewise in warm water before you boil them, adding to the

liquor

liquor, a handful of the leaves of *new Peaſe*, if you have any *green*, tying them in a *Bunch*, leſt they mingle with your *Peaſe*.

Morilles and *Muſhrums* are to be *ſtrung* on a Thred, and hung up in ſome hot place, as over an *Oven*, where they will eaſily dry; or if the place be commodious for it, before the *Fire*, or ſet into the *Oven* it ſelf temperately warm. Muſhrums

SECT. III.

To pickle Fruits with Salt and Vinegar,

Cucumbers are the biggeſt *Garden* Fruit which we uſe to *pickle*, they are to be choſen very ſmall, (which they call *Cornets* or *Gerkins*, becauſe we chooſe thoſe which reſemble little crooked *horns*, and that do not improve) or elſe ſomewhat bigger, but very young, before their *ſeeds* be hard, which are no- Pickling Cucumbers.

nothing ſo pleaſant to eat. Theſe are to be *pickled* pared, or whole; but it is better to *pare* them before you put them in *pickle* then afterwards, becauſe of the loſs of your *Salt* and *Vinegar* upon the *Skin*, which will become ſo hard, as ſcarcely to be eaten: But they are handſomer and whiter, being pared at that inſtant when you ſerve them to the *Table*, then ſuch as you *pare* before they be *pickled*: ſo that you may do which of them you pleaſe.

Gathering

The other ſmall horned *Cucumbers* are to be *pickled* without *paring*, by reaſon of the *delicateneſs* of their *skin*.

You muſt *gather* very early in a fair morning, and let them lie all the reſt of the day in the *Sun* to mortifie them a little, that they may the better receive in the Salt.

Put the *pared*, the *unpared*, and the *Gerkins*, each of them in well *glazed* earthen *Pots* apart (for thoſe that are *unglazed*, crumble and moulder

moulder away, by reason of the *Salt* which does penetrate them, and so lose their *Pickle*) ranging them handsomly, and crowding them as neer as you can to one another, without bruising: then you shall strew a good quantity of *Salt* upon them, and the *Vinegar* afterwards, till the uppermost of all are well covered; otherwise there will breed a *mouldiness* that will spoil all that remain bare. Thus set them up in a temperate place, and touch them not at least in *six weeks*, that they may be perfectly *pickled*. Your *Storehouse* will be the most convenient place to keep them in.

Purslain. Let the *Purslain* which you would *pickle*, be of that which you have *transplanted*, that it may be the fairer. The true season to gather it is, when it begins to *flower*, if you would have that which is tender: for if you omit it till it be out of *flower*, that you may save the *seed*,

(as it is commonly sold) it will be too hard to eat. Let it also be *dried* and *mortified* in the Sun, two or three dayes, and then range it in *glazed Pots* with *Vinegar* and *Salt* as you did the *Cucumbers*.

Capers, Broom-buds, Sampier, Tarragon.

Capers, *Broom-buds*, *Sampier*, *Tarragon*, and the like, are to be pickled after the same manner as above.

Artichoks.

Bottoms of *Artichocks* are to be *pickled* in *Salt*, but after another *Method* then the former; for they must first be above *half-boyl'd*, and when they are cold, and well drain'd of their water, which should likewise be dried with a *cloth* to take out all their *humidity*, range them in *Pots*, and pour *Brine* upon them, as strong as it can possibly be made; which is done by putting into it so much *Salt*, as till it will no longer *imbibe*, and that the Salt *precipitates* to the bottom *whole* and without melting. This we call *Marinated* water.

Upon this water (which will cover

ner your *Artichokes*) you muſt pour *ſweet Butter* melted, to the *eminence* of two fingers, that you may thereby exclude the *Air*; then the *Butter* being cold, ſet up the *Pot* with your *Cucumbers*, or in ſome other temperate place, covered and well ſecur'd from the *Cats* & the *mice*, which elſe will make bold to viſit your *Butter*.

But I preſume that before you put the *Artichokes* in the *Pot*, you did prepare them as you would have done to ſerve them to the *Table*, that is, taken off all the *leaves* and the *Chocke* which is within.

The true ſeaſon for this is in *Autumn*, when (practiſing what I taught you before in the ſecond *Treatiſe* in the *Chapter* of *Artichokes*) your *Plants* produce thoſe which are young and tender; for they are theſe which you ſhould take to *pickle*, before they come to *open* and *flower*, but yet not till their *heads* are well formed and hard. Time.

When

When you would eat of them you must extract their *saltnesse* by often shifting the *water*, and boyle them once again before you serve them to the Table.

Asparagus Peas. Champignons.

Asparagus, *Peas* without *Cods*, *Morilles*, *Champignons*, or *Mushrooms*, are also to be *pickled* in *salt*, (having first *parboyl'd* them, and prepared every sort in its kind) after the same manner that you did *Artichokes*.

Visit your pots.

You shall *monethly* be sure to *visite* your *Pots*, that in case you perceive any of them *Mouldy*, or to have lost their *pickle*, you may accordingly repair it.

Cornelians.

I have some years since invented the *pickling* of *Cornelians*, and have frequently made them passe for *Olives* of *Veronna*, with divers *persons* who have been deceived, their *colour* so resembling them, and their *taste* so little different. To effect this, I cause the fairest and biggest to be *gathered* when first they would

begin

begin to *blush*, and then letting them lye a while, *Pot* or *Barrel* them up, filling them with *brine*, just as I do *Artichokes*, and to render them *odoriferous*, adding a little branch of green *Fenel*, & a few *Bay-leaves*: then closing the *vessel* well, touch it not for a *month* after. If you finde them too *salt*, *dilute* & abate the *pickle* before you serve them to the Table.

SECT. IV.

To preserve fruit with Wine, in the Must, in Cider, or in Hony.

To Preserve fruit with Wine Cider, Hony.

ALL sorts of Fruits which may be *preserved* in *Sugar*, may also be preserved in *Must*, in *Cyder*, or in *Hony*. And there is no other difficulty in making choice of fruits to scald and preserve this way, then in choosing such as you would *preserve* in *Sugar*.

In Must.

To describe in this place the principal *rules* which must of necessity be observed in *preserving* fruit in the *Must* or *new Wine*; You shall take three

three *pails* full, *three pats*, or 3 part of *must*, according to the quantity of *fruit* which you intend to *preserve*; set it in a *Kettle* or *Skillet* on the *fire*, but with care, that if your *fire* be of *wood*, the *flame* being too great do not burn some side of the *vessel*. Then let your *must* continue boyling till it be reduced to one third part, that it may be of fitting consistence to *preserve* your *fruit* in, sufficiently, & keep it from *moulding* & *spoyling*.

The fruits being *pared* or *unpared*, according to their natures or your curiosity, those which ought to be *scalded* being done, well drained, and dryed from their water, are to be put and *preserved* in this *Must* carefully *scummed*, and made to *boyl* till you perceive that the *Syrupe* is of a sufficient *consistence*, which you shall know by dropping some of it on a *plate*, if it appear in stiff *Rubies* & run not about, the *plate* a little inclining.

You cannot take your *Must* too new, & therefore, as soon as you perceive

ceive the *grapes* very *ripe*, tread them immediately, and take of that *must* as much as will serve, *white* or *red*, according to the fruit you would *preserve*. Some *fruits*, as the *Quince*, the *Pear*, and the *Blew grape*, &c. require *Must* of *blew grapes*, others of *white*, as *Walnuts*, the *Muscat-grape* & the like, whose *candor* and whiteness you desire to preserve.

To heighten the *tast* of those *fruits* which you ought to *preserve* in *red-Wine*, put in a little *Cinnamon* and *Cloves* tyed up in a button of *Lawn*, that they may not be dispersed amongst the *preserves*, lost or consum'd in the *Syrupe*, and to those which require *white wine*, a bunch of green *Fenel* bound up likewise in a cloath.

Codiniack, or *Marmalad of Grapes* is made of the faireſt, and ripeſt *blew grapes*, gathered in the afternoon at the heat of the day, to the end that their moisture may be intirely dryed *up*: Lay them in some *loft* of your house, where both the *air* & the *Sun* have

Marmalad of Grapes or Raisins.

haue free *entercourse*, *spreading* them upon *Tables* or *Hurdles*, there for the first a *fortnight*, they may then *sweat* and *shrink*: In case the weather prove *cloudy* or that the season prove *cold*, you may set them in your *Oven temperately warm*, after which *prest* them well with your hands, cleansing them from all their *seeds* and *stalks*, putting the *husks* and *juice* to boyle in the *kettle*, & diligently *scumming* and cleering it from the seeds: Reduce this *liquor* also to a *third part*, diminishing the fire, according as your *confection* thickens, and stirring it often about with your *spatule* or *spoon* to prevent its cleaving to the *vessel*, and that it may boyl equally. Being thus prepar'd, you shall *percolat* it through a *Sieve* or course cloath, bruising the *husks* with your wooden *Ladle*, the better to *express* out the substance, and besides, you shall *wring* it forth, or squeeze it in a *press*: when this is done, set it again on the *fire*, and boyl it once more, keeping it continually

Gasche an instrument made like an Oare.

stirring

stirring till you conceive it to be sufficiently boyled, then taking it off, pour it into *Earthen pots*, to prevent its contracting any ill *smack* from the *kettle*; and being half cold, put it into *Gally-pots*, to keep.

Potting. You shall let your *pots* stand open five or six daies, and then cover them with *papers* so fitted as to lye upon the very *preserve* within the *pot*; and when visiting your *pots*, you finde that any of your *paper* is *mouldy*, take it away and apply another; thus do as long as you shall finde cause, which will be until such time as all the superfluous *humidity* be *evaporated*, for then the *mouldiness* will vanish unless your *confection* was not sufficiently *boyled*, in which case it must be *boyled* again, and then you may cover them out altogether.

Mustard de Dijon. To make *Mustard called made de Dijon*, you shall only take of this *Codiniack*, and put to it store of *Senevé* or *Mustard-seed* well bruised in a *morter* with water, and *finely searced*, and when

when it is *exquisitely* mixed together, quench therein some *live coles*, to extract all the *bitterness* from the *seed*, then either *barrel* or *pot* it up, well closed, and reserved for use.

In Hony. You may also preserve all sorts of *fruits* in *Perry* that has not been *dulcified*, reducing it in *boyling* also to a *third part*, as we shewed you in the *Must*. *Lastly*,

To preserve in *Hony*, you shall take that which is most thick, hard and most resembling *Sugar*, *boyling* it in a preserving Pan, *scumming* it *exactly*, & stirring it about to prevent its burning. You shall discover if it be enough *boyled*, by putting into it a *New* egg, if it sink, it is not yet enough, if it *flote*, it is of sufficient consistence to preserve your Fruits: You know that *Hony* is very subject to burn, and therefore finish this preparation upon a *gentle fire*, frequently stirring the bottom of your *pan* with the *spatule* to prevent this accident.

FINIS.

THE ENGLISH VINEYARD VINDICATED

BY

JOHN ROSE

Gard'ner to His *MAJESTY*,
at His Royal *GARDEN*
in St. *James's*.

Formerly *Gard'ner* to her *Grace*
the *Dutchess* of *Somerset*.

With an Address,

Where the best Plants *are to be had at*
easie *Rates*.

LONDON,
Printed by *J. M.* for *John Crook*, and are
to be sold at his Shop in *Duck-lane*, 1669.

TO THE

KING'S

Most Sacred

MAJESTY.

May it please Your Majesty,

BEing by Your *Majesties* Grace and Favour advanc'd to the Supreamest Glory of our Profession, which is to be qualified Your *Majesties* Gard'ner; I thought it most agree-

able to my Duty, to render Your *Majesty* this account of my *Labour*, and do supplicate as well Your gracious *Acceptance* of what I Offer, as Your *Pardon* for my presumption; if at least the shortness of the discourse, or the meanness of the *Author* may bring it any prejudice; when the great *Augustus* was pleased that *Caius Valgius*'s book of a few *Herbs*, and *Mœcenas*, that a Pamphlet concerning the nature of *Onions* only should be inscribed to them: Sir, I dedicate the *Prince* of *Plants* to the *Prince* of *Planters*, Your *Majesty*: This *Royal Title*, as Your *Majesties* great affection and encouragement to all that is truely Magnificent

nificent and Emolumental in the *Culture* of *Trees* and *Fruit*, has worthily acquir'd; so has it given instance to thousands of Your *Majesties* Subjects, whose glory it is to transcribe after your great *Example* for the good of the *Ages* to come.

I know Your *Majesty* can have no great opinion of our *English Wines*, as hitherto they have been order'd; but as I perswade my self it is not altogether from the defect of the *Climate*, at least not in all *places* alike; nor, I am sure, of the Industry of Your *Majesties* Subjects; but in somewhat else, which I endeavour to encounter in these few *Papers*; so if by Your *Majesties*

gracious *Acceptance* of the *Essay*, Gentlemen shall be encourag'd to Plant those *sorts* of *Vines* which I here recommend, and to *Cultivate* them by my *direction*; that precious *Liquor* may haply once again recover its just estimation, be the product of Your *Majesties Dominions*, and answer the ambition of

May it please Your Majesty,

Your Majesties

most obedient Subject

and Servant,

JOHN ROSE.

THE ENGLISH VINEYARD VINDICATED.

THE PREFACE OR Occasion of this *Discourse*.

BEing one day refreshing my self in the Garden at Essex-house, and amongst other things falling into discourse with Mr. Rose, (then Gard'ner to her Grace the Dutchess of Somerset) about Vines, and particularly the Cause of the neglect of Vineyards of late in England;

he reaſon'd ſo pertinently upon that Subject (*as indeed he does upon all things, which concern his* hortulan *Profeſſion*) *that conceiving how greatly it might oblige many worthy and ingenious* Perſons, *lovers of* Plantations, *and of the nobleſt parts of it*; *I was eaſily perſwaded to gratifie his modeſt and charitable inclinations, to have them* communicated *to the world. The* Matter *therefore of the enſuing* Diſcourſe *being totally* his, *receives from me onely its* forme, *and the putting of his* Conceptions *together*; *which I have dreſſed up in as* rural *a garbe as I thought might beſt become, and recommend them for* Practice. *I have*

turn'd

turn'd over many both late, and ancient Books (far exceeding this in bulk) pretending to direct us in our choice of the Fruit, and the Planting of Vineyards: But I do ingenuously profess, that none of them have appear'd to me more rational, and worthy our imitation, than these short Observations of Mr. Roses, and which I so much the more value, as I consider them the native production of his own Experience, without obtruding any thing upon the reputation of others, which is now become the most pernitious Imposture that flatters us into so many mistakes and errours; whilst men follow such Directions as they meet withal in Print, or from

some

some Monsieurs *new come over, who think we are as much oblig'd to follow their* mode *of* Gard'ning *as we do that of their* Garments, *'till we become in both ridiculous. I might here add something of* ostentation, *by deducing the* Pedigree *of* Vineyards *from the great Oriental* Patriarch *of them to this day; But it will be of more encouragement to us, when we shall consider how frequently they were heretofore planted in this* Country *of ours, as they still continue to be in* Places *of the very same* Latitude *abroad; so as the strange decay of them among us for these latter* Ages, *must needs proceed from no other* cause *then that of our own* neglect, *and the common*

common viciſſitude *of things. We behold it in that of* Timber *to our grief, and the ſeveral (almoſt loſt)* ſpecies *of ſome: Why have we not as goodly* Maſts *for our* Ships *as our neighbour* Countries? *Why is the* Elme, *the* Walnut, *and the* Cheſtnut, *ſo decay'd and rare amongſt us, more than formerly they were? But of this I have elſe-where given an* * account *more at large. The* Vineyard *is now before you.*

* Sylva.

Philocepos.

The Preface.

Philotheus.

THE *ENGLISH* VINEYARD VINDICATED.

CHAP. I.

Of the ſeveral ſorts of Vines, *and what* Grapes *do beſt accommodate with our* Climate *in* England.

UPon long, and diligent obſervation of the *Species*; I do chiefly recommend theſe following, to be the moſt proper and natural for the Curious in our *Country* to exerciſe their Induſtries upon, as from whence they may promiſe themſelves a recompence worthy of their expectations.

1. The ſmall *Black grape*, by ſome call'd the *Cluſter-grape*, a precoce and early ripe fruit. 2. The

2. The white *Muſcadine* early ripe alſo, and a well known *grape*.

3. The *Parſly-grape*, ſo denominated from the ſhape and indentures of the leaf; it bears ſomewhat a ſmaller *raiſin* or berry, but it is of a brisk and delicious taſte, mature betimes.

4. The *Muſcadella* a white *grape*, not ſo big as the *Muſcadine*, though as ſoon ripe.

5. The *Frontiniac*, both white and red.

6. A new *white Grape*, ripe before the *Muſcadine*, which I found in His *Majeſties* Garden in St. *James's*, with a red wood and a dark green leaf: It ripens as ſoon in ſtandard as againſt ſome Walls, and is a cloſer bunch than the *Muſcadine*. Theſe are the kinds which I prefer before any other for the ſtoring of a *Vineyard*, although there are ſeveral other ſorts which I paſs by, as not ſo applicable to our deſign, though very worthy of the Curious, and thoſe who affect variety,

variety, becauſe they will require the artificial reflection and aſſiſtance of walls to bring them to maturity.

CHAP. II.

Of the Soile, *and* Situation *of a* Vineyard *in* England.

LEt election be made of a light *ſandy* ground, if it be a little ſtony upon the ſurface it is not to be rejected: and for its ſituation, I would chuſe that *ſide* or declivity of an *hill* lying to the *South*, or *South-weſt*, which if favor'd with other *hills* ſomewhat higher, or *woods* on the *North* and *Eaſt*, would be ſo much the better for the breaking the ſeverity of thoſe pinching quarters: This light ſoile having a bottom of *chalk* or *gravell*, under a ſurface of two foot in depth, and free from *ſprings*, cannot be too hot, or dry; pro-

provided it be not addicted to *heath*; for commonly nothing grows kindly where *that* is apt to o're-ſpread; but if given to *brambles*, it is a promiſing ſign, and infinitely to be preferr'd before the other; for moſt confident I am, (nor do I ſpeak it upon conjecture only) that there is no *Plant* whatſoever ſo connatural to the *Vine* for ſoile and ſituation as this repent, and humble ſhrub: Thoſe who ſhall pleaſe to take notice of the places in which *brambles* moſt flouriſh; which are for the moſt part in the drieſt banks, hilly, ſtony and hot places; will eaſily infer how much they reſemble the *Vine* in this particular: True it is, they will alſo come up in wettiſh and moiſt places alſo; but it is in the *other* where they grow large and ſtrong, bear goodly berries and in moſt plenty; Not that I would hereby adviſe any to plant their *Vines* amongſt the *brambles*, but thoſe places well grubb'd and

trench-

trenched, are not to be rejected, because they commonly thrive in such grounds as are apt for *Vines*, and where I would make choice of a spot to plant a *Vineyard* in.

That I have insisted on this remark, and of having a *Chalky* or *Gravelly* bottom, is from much experience, having never found, but that in such hard *Stony* or *Chalky* ground (provided it were not loamy) *Vines* do exceedingly flourish; especially if the land have lain a good while in repose, and not of many years exhausted by the *plow*, where the green swarth covers those gentle risings amongst the *downes*, not too much expos'd to the rudeness of the weather. Nor are *Gentlemen* to be therefore deterr'd, because this late age has neglected the Planting of *Vineyards*, that therefore it is to no purpose now to begin; since the discouragement has only proceeded from their mis-information on this mate-

rial article of the *choyce* of *soil* and *situation*, whilest giving ear to our forraign *Gardners* coming here into *England*, they took up those rules which they saw to be most practis'd in *Countries* of so little affinity with *ours*, and without having that due consideration of the *Climat*, which is so necessary and behoveful to Plantations of this nature: Hence they for the most part made continual choice of our best and richest land, without regard of other circumstances; not considering that the deepness and fatness of the Earth, contributes more to the luxury of the *branches*, amplitude of *leaves* and precipitation of the *roots*, than to the just and natural structure of the *stem*, plenty, and excellency of the fruit, for which alone these *Plantations* are desirable. In sandy or loamy land *Vines* indeed grow more abundantly, than where the sand, gravel, or chalk are ingredients, whose surface of mould is

not so profound, a foot and half being sufficient; but this rock of *chalk* and *gravel*, does in the interim hinder the root from going too deep, forcing it to spread the more towards the top, by which means the tender and fiberous roots receive the natural, sweet and benigne showers, dews, and influences, which impart both life and pregnancy to these noble *Plantations*: By this they receive the cherishing warmth of the *Sun*, impregnated with a certain *volatile salt*, which produced near the surface of the Earth only, is drunk in by the delicat pores and apertures of the latent roots, whilest the deeper buried, depriv'd of these prolifical advantages, grow only fertil in watery & insipid leaves or branches without fruit; the mould or *matrix* in which they ly, being altogether sluggish and unactive for want of heat & the *prolific* embraces of the *Sun*. Hence it is we find so many *Vines*, though plentiful of *bran-*

ches, so thin of *joynts*, and those even of the same kind, planted in better ground, as thick of knots as a mans finger is of joynts, from whence those shoots are produc'd which our *English Vigneron* should preserve at *pruning* time to *set* his *fruit*, and expect his *Vintage* from.

But to return to the *situation* again. Though *Land* should be so qualified as we have describ'd it for the *soile*; yet if it have not also the *declivity* and *aspect* we mentioned, it cannot be so fit for our purpose: for first, *hills* are not so subject to the morning foggs and infectious mists as lower grounds are; besides, flat lands do not so soon enjoy the benefit of the rising *Sun*, nor does it stay so long upon them in the evening by some hours in the day; for since this *solar* and generous *Plant* does above all things affect to be dry, especially, after the fruit begins to be formed, and approach to its ma-

turity

tunity; there is nothing more noxious to it, then at that season, to be infested with the cold and heavy damps of these *foggs*; and it is in *that*, as much as in any other thing, wherein other more Southern *tracts* have the advantage of us, that these enemies are dispersed and scatter'd sooner than with us; and which therefore we must strive to encounter by the advantages we have hitherto neglected; but which we may surmount by making choice of a more lofty situation.

CHAP. III.

How to prepare the ground *for the* Plantation.

I Have already wish'd for a *turfy* surface, and which has not been broken up, or sowed of a long time, and have alledged my reasons for it:

But now in *July*, when the *Earth* is very dry and combuſtible, plow up the *ſwarth*, and when 'tis very cruſty, diſpoſe the *turfes* in ſmall heapes, burn, and ſpread the aſhes over the land, to be trenched in *December* or the *January* following. I adviſe you to lay your dried materials but in little heaps, from an obſervation which I have made in *Wiltſhire*, and particularly the *Downes* of *Salisbury-plaine*, that where they congeſt too much together, the exceſſive *fire* and heat (which they require to reduce them to *aſhes*) over *burnes* the *earth*, to the great prejudice of thoſe *ſalts* and *ſpirits* which a more moderate fire would preſerve from evolition and flying away; an Inſtance of this we have in the *Charring* of *Wood* for *Coale*, the ſmall duſt whereof is a powerful ingredient to the improveing of the roots of *Trees*, moderately made uſe of.

The *ground* thus prepar'd; when you

you begin to *trench*, contrive your *ranges* ſo, as they may run thwart your *hill*, that is, let the *ridges* paſs from *Eaſt* to *Weſt*; my reaſon is, becauſe the *Vines* ſtanding thus in *ranks*, the riſing and ſetting of the *Sun* will by this meanes paſs through the intervals, which it would not do in the common poſture of *North* and *South*; for the *Sun* being low at its firſt and laſt appearance above the *Horizon* (and at which time, by reaſon of our *foggs* and *miſts*, we chiefly ſtand in need of his aſſiſtance) thoſe rows which paſs from *North* and *South* will ſhade one the other, and ſo hinder this material *effect*. If it be objected that *Vines* being ſo planted, loſe that at *Noon*, which they gaine in the *Morning* and *Evening*; I reply, that the *Sun* at the ſeaſon of *ripening*, is high enough for rows of *Vines* of three foot diſtance, to ſhine with, and dart its beams even over the very *Plants*

without the least interception: whereas upon its *rising* or *setting*, it would be almost totally *Eclipsed* by the Collateral posture of the opposite ranges.

CHAP. IV.

How to Plant the Sets.

THe *Ground* in this order, prepare a measure of *three-foot*, and by a line strain'd, dig the Earth a *foot* deep or the single *spit*, cleansing the *Trench*, and shouling up the crumbs that the bottom be cleane, and the edges sharp, which you must guide by your *measure*, that so all the *trenches* may be of an equal size. This done, fit your *Plants*, *Layers*, or *Roots*, so prun'd both *roots* and *branches*, that you leave not above *two* or *three eyes* of the young *wood* upon them. Then Plant them in the

the bottom of your *Trenches*, ſo as the roots may lie Croſs them, and ſomewhat ſloping on a ſtrait line as near as may be gueſs'd. In this poſture, cover them three or four *inches* with the mould; and order it ſo, as the upper part of your plant be two or three inches lower than the ground, that when the *ridges* come to be levell'd, the top of your *ſets* may be *even* with the *area*. Thus proceed to plant them at the diſtance of two foot one from the other, that ſo the *ranges* may have a yard interval between. This done, take long *dung* or *litter*, and ſtrow it in the *Trenches*, of a reaſonable thickneſs to cover the Earth, and preſerve the *roots* from theſe dry and piercing *winds* which would otherwiſe infinitely prejudice them; this will likewiſe maintain them cold and freſh in *Summer*, till they have *ſtruck* and taken hold of their Stations: After this they will need no more

more for the present, but that you diligently *haw*, and cleanse them from *weeds*, before they come to *seeds*; and in this labour of *hawing*, work a little of the sides of your *ridges* with your instrument towards the *roots* of your newly planted *Vines*, to comfort and establish them. *This* Diagram *refers to the* order *and* distance *of planting the* sets.

CHAP. V.

How to dress, Prune, *and* Govern *the* Plantation.

THe first pruning of the new set *Vineyard* shall not begin before the *January* after, and then cut off all the *shootes* as neer as you can possibly, sparing only the strongest and most vigorous to each roote, which you should leave with two *eyes* of young wood; and so let them

them rest till *May* the *second* year after planting, and then be sure to clear the roots of all collateral *suckers* which do but rob, and exhaust your *sets*; and leave none but what break out of those two or three *eyes* of the *young* wood above mention'd, continuing your care to suppress the *weeds*, and in your *hawing* to cherish the roots of your plants with some of your *ridge-earth*, as you were taught in the former *Chapter*. And thus you shall also govern your *Vineyard* the *third* year, cutting off all the *shoots* very close in the same *Month*, and sparing only the stoutest which is next the ground; yet so, as you leave him not above three or four *eyes*. This done, dig all your *Vineyard* and lay it very level; but with great care that in the work you do not cut or wound any of the maine roots with your *spade*; as for the younger roots, it is not so material, for they will grow but the thicker,

thicker. It is in this *third* year that you may peradventure enjoy ſome fruit of your labour, which if anſwerable to your hopes, will admoniſh you to provide for *props*, which muſt be made of *Hazel*, *Aſh*, or *Oake*, about four foot in length, of the thickneſs of a *broom-ſtick*, which being conveniently apply'd to the *North* ſide of your *plant*, you ſhall in *May* (rubbing off all the *thieves* which ſpring from the Roots of the plant, and leaving only ſuch as come from the *ſtem* and like to bear fruit) bind up the ſhoots of thoſe three *Eyes* which you were order'd to leave, as the moſt probable to be *bearers* that year, as in *June* you will diſcover. When the fruit is of the ſize of *birding ſhot*, break off the branches with your hand at the ſecond *joynt* above the *fruit*; and tye the reſt to the *prop*: I ſay, you muſt *breake*, not *cut* your *Vines*, becauſe wounds made now with a *knife* or ſharper in-

inſtrument, are not ſo apt to heale; and therefore the ſeaſon for this work is in the very *heat* of the day when they are apt for *conſolidation*, without prejudice to the fruit. But it is not regularly till the *fourth* year that you can expect any ſtore of *fruit*; when governing your *Vineyard* as before you are directed, fail not of a due proviſion of *props* ſufficient for your whole *plantation*.

CHAP. VI.

How to order, *and* cultivate *the* Vineyard *after the* firſt *four years 'till it needs* renewing.

THe following years after the firſt bearing, you will likely have three or four *ſhoots* to every Plant. In *January* therefore, or *December*, prune *all* away ſave the ſtrongeſt, which you may leave for a *ſtandard*

ſtandard about four or five foot high, cutting the reſt very cloſe to the body of the *Mother-plant*; (I mean ſuch as are ſmall and trifling *ſhoots*) reſerving ſuch as you find about the bigneſs of an handſome reed, to which you ſhall leave two or three *eyes* next the ground. Then apply a *prop* to every of your *Vines*, and tye to them the *Maſter* ſhoots which you were order'd to leave four foot high, with ſome tender *Oziers* about one foot from the *Earth*, bending the top of theſe *ſhoots* to the next *prop*, about two foot from the ground, that ſo your *ranks* may ſtand in forme of *Arches*, whileſt the *eyes* that you ſpared now in *dreſſing*, ſhall the *May* following, be bound to the *props* for the next years bearing, to the great increaſe of your fruit: Then in *May*, or the beginning of *June* (when the little *raiſins* are of the bigneſs before mentioned) *ſtop* their ſecond *joint* above the *fruit*, as you were *there* taught,

taught, but be careful to leave the ſtrongeſt ſhoot to be the *ſtandard plant* of the year enſuing.

In *Auguſt*, when the fruit begins to *turn* and *ripen*, break off ſuch *ſhoots* as you ſhall find too thick upon thoſe you prun'd in *May*; but this work you muſt do with diſcretion, and only ſo as to let in the *Sun* for the ripning of the over *ſhadowed Cluſters*; which you ought to leave *skreen'd* with ſome of the foliage, as well to preſerve your *fruit* from the ſcorching of the *Sun*, by day; as the *dews* which fall in the night, to both whoſe invaſions it is obnoxious.

And now obſerve, that the *ſtandards* you laſt ty'd to the *props* at a foot-high, and whoſe tops were bent to be next, will the following year be grown *Old wood*: In the firſt Pruning ſeaſon therefore, or *January* after, remember to cut them cloſe to the ground, ſupplying the places with

with the ſtrongeſt *ſhoot* of your young wood, which you left 4 *foot* high for the purpoſe, and which you muſt order as you have been taught the year before; pruning the reſt at the very *Earth*, and leaving two *eyes* to each of the ſtrongeſt *ſhoots* as is there reherſed: And now give your *Vineyard* an ordinary *digging* with the ſame care of the *maſter-roots*, and till the ſeaſon of this work, you may permit your props to ſtand.

We the more inſiſt upon an *early pruning*, to hinder their *bleeding*; though ſome are of opinion, that this ſuperfluity of *Vines*, preſerving the young and forward *ſhoots* the backwarder in *April*, prevents the *blaſts* of *May*; for this cauſe many will not cut their plants till *March*, but they ſpend too much of their Vigour in theſe late amputations, and are as much in danger of *blaſting* for want of competent ſtrength to ſupport the tender *ſhoots*; whereas prun'd in *November*

November or the following moneth, they never *bleed*, but being cut before the rising of the *sap*, their wounds become hard and dry, and the *spirits* of the *Plant* kept *in*, makes them break out the more vigorously at the *eyes*, furnishing the branches with proud and turgid *buds*.

CHAP. VII.

How, and when to manure your Vineyard *with* Compost.

WHen through often stirring, you find your *Vineyard* poor, (which the weakness of your *crop* will soon discover) *Prune* your *Vines* as you are instructed; and spread good rotten *dung* mixt with *lime*, over the whole ground; let this lye a full winter, that the vertue of it may be wash'd into the *Earth*, and this way of *Stercoration*

is infinitely to be prefer'd before the digging, and mingling it with your *mould*: But if you will have it in perfection, lay your materials in a large heap, in some convenient place near your *Vineyard*: A *layer* of fresh and *natural Earth* taken from the *Surface*, and another of *dung* a pretty deale thicker; then a *layer* of *Earth* again, and so successively, mingling a load of *lime* to every *ten* loads of *dung*, will make an admirable *Compost* for the purpose; But your *Magazine* will require the maturity of *two* or *three* years, and to be covered with the former qualified *Earth*, and somewhat shaded, so as neither the *Sun* too much draw from it, nor the violent *raines* too much dilute it.

With this *Composition*, after you have (as we advis'd) pruned your *Vines* (for which the moneths of *January* and *February* may be allowed) dung your whole

Vineyard;

Vineyard; About *thirty* Loads I ſuppoſe may well dreſs an *Acre*; but lay, and ſpread it equally, and then you may turn it in, with a ſlight digging, but not too deep; and ſhall in a ſhort time find it as light and tractable as the freſheſt *Earth*, which property we aſcribe to the *Lime*. When this is done, re-eſtabliſh your *props*, and with your foot tread the *Earth* cloſe to the *roots*, to defend their *fibers* from the dry winds of *March*, which will even penetrate the looſer mould; but this work ſhould be performed in a *dry*, not in a *wet* ſeaſon; leſt the *Earth* bind too faſt, and for other obvious reaſons.

And thus I have ſhew'd how *Vineyards* in *England* may be *Planted*, *governed*, and *perpetuated* with undoubted ſucceſs, omitting the leſs material *curioſities* to the larger *Volumes*, and thoſe who have more leaſure (I fear) than ſkill.

TO THE READER.

LEt the Reader be pleased to take notice, that I have not only endeavoured to furnish all lovers of these Plantations with the best Instructions I am able concerning the choice and propagation of Vines; but my self also with so plentiful a Stock of Sets and Plants of all those Sorts which I chiefly recommend, that those who have a desire to Store their Grounds, may receive them of me at very reasonable Rates.

Mr. *Roſe*,

You require of me ſome Directions *concerning* Making *and* Ordering *of* Wines, *to compleat, and adorn your* Vineyard: *I ſend you in this* Paper *the moſt* material *things which I have at any time gather'd and obſerv'd; ſubject neverthelesſs to the* Animadverſions *of the more experienc'd; and therefore you will do your ſelf right to converſe with* Others (*more vers'd in this* argument) *before you annex it to your* Book.

J. Evelyn.

THE VINTAGE.

GAther your *Grapes* when very *plump*, and *transparent*, which is when the *Seeds* or *ſtones* come forth *black* and *clear*, not *Viſcous* or *clammy*; that the *ſtalks* begin to *ſhrivel* at the part next the *Branch*, which is a ſigne it has done feeding. *Grapes* therefore cannot be *over-ripe*, and where they make the beſt *Wines* the *Cluſters* hang till they are almoſt *waſted*, and the *ſtalks* near quite *dry*; as in *Candy*, and *Greece*, and even in *France*, they ſtay till the *leaf* be ready to

drop; nor do they much impair, though *Frost* or *Rain* do frequently surprise them, provided it prove *dry* one *Fortnight* before *Gathering time.*

It is best to *cut*, and not *pull* them from the *Vine*, in the *Moons* decrease, and to put them in *Baskets*, each sort apart, taking only the best-ripe, clean and unbruis'd.

In most places they *tread* them with their naked *Feet* in a *Vat* pierced full of *holes* at the bottom, through which the *Liquor* runs into a *Keeler* plac'd under it; but 'tis better to *void* it as 'tis *press'd* out; because it is found to carry with it too much of the *trash* and grosser parts: Others heap in so many, that the very weight of the *Bunches* press themselves; and *thus* is that rare *Lachryme* made, which is not obnoxious to that surcharge of *tincture* and *harshness* which the pressed Wines commonly betray.

If

If you would make *Claret*, let it remain with the *Murc* or huſks, till the *tincture* be to your liking: But the *White* are *Tunn'd* immediately, as ſoon as bruis'd, where they perfect their *fermentation* and working. The beſt courſe is to ſink a Baſket into the preſſed *Murc*, and ſo to ſeparate the *Muſt* from the *Husks*, and take out the pure *Liquor* only; the reſt will remain behind, *ſubſide* and ſinke to the bottome of the *Veſſel*, and may ſerve for *Claret*, or a ruder Wine.

When the *White* is *Tunn'd*, cloſe it immediately and very accurately, fear not your *Veſſel* if well made; ſince the force of the *working* (which may poſſibly continue *nine* or *ten* dayes) will not violate it, as ſome imagine; and therefore imprudently leave the *bung hole* open, to the utter loſs of its *ſpirits*; to prevent which therefore, at the filling, leave *half a foot* or more, voide; and for *Claret*; ſome-

what

what above, which repleniſh at *ten* dayes end (when the fury of *working* is over) with ſome proper *Wine* that will not provoke it to motion again. This *proceſs* muſt be frequently repeated if need requires; for *new Wine* will ſpend & waſt ſomewhat till it be perfect; yea even to the very *Spring*, as far as *April*, leaving the more *foeculent* and groſſer parts in the firſt.

This is the manner of *Languedoc* and Southern parts of *France*; but about *Paris* (which is the neareſt in *conſtitution* to our *Country*) they permit the *Mure* to abide in the *Muſt* two dayes, and as many nights for *White Wine*, and at the leaſt a *week* for their *Clarets*.

Some preſs their *White Grapes* by *themſelves*, and afterwards *mix* them; and yet even *Red Grapes* will make a *White-wine*, if timely freed of the *Husk*; but the *Colour* follows the nature of the *husk*, and muſt therefore be treated accordingly as to the

period

period of receiving *Tincture*, by frequent *tasting* it, and *experiment*, till it be to your *Eye* and *Palats* liking. But in this interim (leſt too much *ſpirits* ſhould evaporate) let an exact Cover of Wood (made like the lid of a round box) be fitted to your *Vat*, and to render it the cloſer, aſſiſt it with a *linnen cloth* that it may be exactly juſt, drawing out your *Muſt* by a *Spigot* at the bottom of the *Veſſel*. In ſhort, (to avoid the many inconveniencies which happen to *Wines* by permitting them to abide *too long* macerating the *Husks*) 'tis better to daſh it with a little *Art*, by mingling ſome *Red*, or other *Wine* naturally charg'd, than adventure the ſpoiling of the *Whole*, for this onely Circumſtance, there being very few natural *Wines*, but what have this aſſiſtance, not to call it *Adulteration*.

In *Italy* they put the *Husks* and *Stones* together into that which is preſs'd,

preſs'd, and ſo let it Work a fortnight, and then add a third part of *Water* to render it leſs *heady* and *ſtrong*; but our *Wines* will by no means ſupport this *dilution*. In ſome parts of *France* they *Tun* it when it has wrought in the *Keelers*, filling up (as we deſcrib'd) what works out the firſt *three* or *four* dayes with what they *ſqueeze* from the *Husks*, which ſome think very practicable with us.

Whileſt this *Working* and *Filling* continues, cloſe up carefully the *North Windows* (if any) of your *Cellar*, leſt it *ſowre* your *Liquor*; and about the expiration of *March*, ſtop your *Veſſel* for good and all. Some repleniſh their *Working Wines* with *water* onely, eſpecially, the laſt time; provided it exceed not a *Quart* in a large quantity: Others, roll their *Casks* about the *Cellar* to blend with the *Lees*, and after few days re-ſettlement, *rack* it off with great improvement, about the ſame *ſeaſon*.

When

When now your Muſt is *Tunn'd*, preſs your *Mure*; this, though no *delicate* Drink, will yet keep long, and is proper to mingle with other, and give it the *body* you deſire. Others prefer the caſting a convenient quantity of *Fountain*-Water on the *Husks* as ſoon as the beſt *Wine* is *trodden*, or forced out and tunn'd; and there let it *Colour*, drawing, and ſupplying it by degrees, as long as *tincture*, *taſt* and *Virtue*, remains good. Be very careful to empty the *Vat* of the *Husks* as ſoon as ever your *Water* or mixture is drawn, leſt it give ſuch a *tang* to your *Vat*, as you can never *free* it of again; and therefore by all meanes I adviſe you to have *two Veſſels*, that *one* of them alone may be deſtin'd to this employment of *mixing* your *Wines*.

The beſt *expedient* to multiplie *Wine*, is (when all is ſaid) to fill your *Vat* with whole *Grapes* or *Cluſters*, and *three* or *foure* dayes after,

after, to draw out the *Must*, which will run off it selfe into a *Vessel* plac'd by the *Vat*, and well stopp'd: Afterwards, tread the *Grapes*, pouring in a good quantity of *Water*, and then immediately adding the *Must* that you before reserved to *worke*, and *ferment* together: *This* is esteem'd of all other the most approved way, and may promise a reasonable good *Wine* and fair success.

To Purifie *Wine*.

PUt into your *Vessel* the *planings* or *Chips* of green *Beech*, the *Rind* carefully peel'd off; but first, *boyl* them in clear *Water* about an *houres* space, to extract their *rankneesse*; then *dry* them perfectly well in the *Sun* or an *Oven*: Lesse than one *Bushel* of *Chips* is sufficient to *fine* an whole *Tun* of *Wine*; and it will set

ſet your *Wine* in a gentle working, and *purifie* it in twenty four hours, giving it a good and agreable *flavor*.

Theſe *Chips* may be *waſhed* again, and will ſerve the better upon the like Occaſion, and even till they are almoſt conſum'd. Let your *Chips* be *plan'd* off as *long* and *large* as you can get them, and put them in at the *Bung-hole*. Laſtly,

Some *dulcorate* and ſweeten their *Wines* (to prevent *harſhneſs*) with *Raiſins* of the *Sun*, trodden into the *Vat*, and perhaps to good purpoſe a little *plump'd* before; or boyling half the *Muſt* in a *Veſſel* a good hour, and *ſcumming* it, *tun* it up *hot* with with the other.

About *April* you may pierce your *Wine* to *Drink*, *&c.*

I could *dilate* much more upon all theſe *particulars*, but theſe *Rules* are *plaine* and *eaſie*, and more would be but *ſuperfluous*. Diſpoſe therefore of them as you think fit.

By

By *Muſt*, they ſignifie the *newly preſs'd Liquor*, whilſt it *ferments* or remains in the *Vat*, and before it is tun'd.

By *Mure*, is meant the *Husks* of the *Grapes* when the *Liquor* is expreſs'd.

Note, that ſome inſtead of *Trenching*, ſqueeze the *Bunches* 'twixt their *hands*; Others *Preſs* them in an *Engine* like a *Cedar-Preſs*, putting the *Cluſter* into a *Raiſin-frail* or Bag of *hair-cloth*.

FINIS.

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